

Cinnamon Roll Muffins

Ingredients:

Ingredients for [Basic Muffins](#):

- 2 cups flour
- 1/4 cup sugar
- 1 Tbsp. baking powder
- 1/2 tsp. salt
- 1 egg, beaten
- 1 cup milk
- 1/4 cup oil or melted butter
- 1 t. Vanilla, optional

Ingredients for the Cinnamon Swirl:

- 1/4 c. Brown sugar
- 2 T. Flour
- 1/4 c. Melted butter
- 1 T. Cinnamon

Ingredients for Simple Glaze or you could try the one from the Cinnamon Roll Pancakes recipe [here](#):

- 3/4 c. powdered sugar
- 1-2 T. milk
- 1/2 t. vanilla (optional)

Directions:

Preheat oven to 400.

Grease a 12 cup muffin pan.

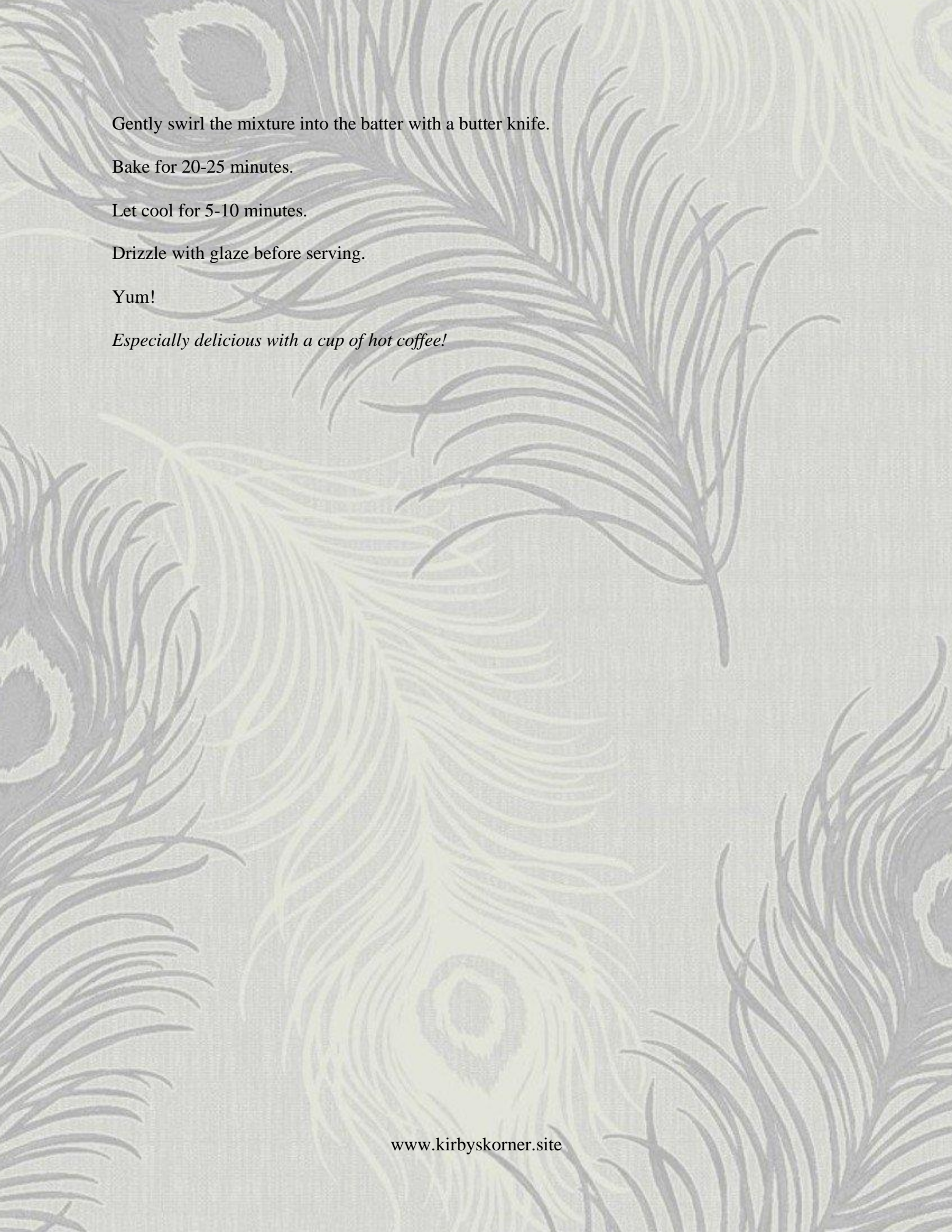
In a medium-size bowl mix together the muffin ingredients.

In a separate bowl mix together the Cinnamon Swirl ingredients.

In another small bowl mix together the glaze ingredients. (*You may want to set this in the fridge until you are ready for it.*)

Scoop the muffin batter into muffin cups.

Spoon a large tablespoon of swirl mixture onto the top of each muffin.



Gently swirl the mixture into the batter with a butter knife.

Bake for 20-25 minutes.

Let cool for 5-10 minutes.

Drizzle with glaze before serving.

Yum!

Especially delicious with a cup of hot coffee!