

## French Breakfast Puffs

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Added by [Ree](#) on June 19, 2009 in [Breads](#), [Muffins](#)

<b>Prep Time</b> 30 Minutes	<b>Servings</b> 12	<b>Difficulty</b> Easy
<b>Cook Time</b> 25 Minutes		

### Ingredients

- 3 cups Flour
- 3 teaspoons Baking Powder
- 1 teaspoon Salt
- ½ teaspoons Ground Nutmeg
- 1 cup Sugar
- ¾ cups Shortening (Crisco)
- 2 whole Eggs
- 1 cup Milk
- 1-½ cup Sugar
- 3 teaspoons Cinnamon
- 2 sticks Butter

### Preparation Instructions

Preheat oven to 350 degrees. Lightly grease 12 muffin cups.

In a large bowl stir together flour, baking powder, salt, and nutmeg. Set aside.

In a different bowl, cream together 1 cup sugar and shortening. Then add eggs and mix again. Add flour mixture and milk alternately to creamed mixture, beating well after each addition.

Fill prepared muffin cups 2/3 full. Bake at 350 degrees for 20-25 minutes or until golden.

In a bowl, melt 2 sticks butter. In a separate bowl combine remaining sugar and cinnamon.

Dip baked muffins in butter, coating thoroughly, then coat with cinnamon-sugar mixture.