

Fluffy Breakfast Muffins Dipped in Buttery Cinnamon Goodness

Step aside doughnuts-there's a new morning favorite in town. These



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Muffins:

1/3 cup shortening (or softened unsalted butter)

1/2 cup granulated sugar

1 large egg

1 1/2 cups all-purpose flour

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/4 teaspoon ground nutmeg

1/2 cup whole milk

For the Coating:

1/2 cup unsalted butter, melted

1 teaspoon ground cinnamon

DIRECTIONS

1. Preheat and Prep: Preheat oven to 350°F (175°C).
2. Grease a 12-cup muffin tin or use liners.
3. Make the Batter: In a mixing bowl, cream together shortening (or butter) and sugar until light and fluffy.
4. Beat in the egg until fully incorporated.
5. In a separate bowl, whisk together flour, baking powder, salt, and nutmeg.
6. Add dry ingredients to the wet in batches, alternating with milk. Mix until just combined.
7. Bake the Muffins: Spoon batter into muffin cups, filling each about 3/4 full.
8. Bake for 15-18 minutes, or until puffed and lightly golden. A toothpick should come out clean.
9. Coat in Cinnamon Sugar: While the puffs cool slightly, mix sugar and cinnamon in a shallow bowl.
10. Dip each muffin in melted butter, then roll generously in the cinnamon sugar mixture.
11. Serve warm or let set before storing.

SWAPS & NOTES

Butter : Shortening yields a more tender crumb, but butter adds flavor.

Nutmeg : The subtle spice adds warmth-don't skip it!

Milk : Whole milk gives richness, but 2% or dairy-free options also work.

Topping Tip : Want extra cinnamon kick?

TIPS FOR SUCCESS

Coat while warm : The butter and sugar stick best when the muffins are just slightly cooled.

Try mini muffins for bite-sized treats-adjust bake time to 10-12 minutes.

Don't overbake-these are best when just golden and soft.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/fluffy-breakfast-muffins-dipped-in-buttery-cinnamon-goodness/>