

# FRENCH BREAKFAST PUFFS

## Description

A nice breakfast muffin.

## Ingredients

- 2 cups Bisquick Original baking mix
- 1/4 cup sugar
- 1/4 tsp nutmeg
- 2 tbsps butter, softened
- 3 cup milk
- 1 egg
- 1/2 cup butter, melted
- 2 cup sugar
- 1 tsp cinnamon

## Instructions

Combine bisquick, sugar, nutmeg, soft butter, milk and egg.

Beat vigorously with a spoon for 1/2 minute.

Fill greased muffin cups 2/3 full. (yield 12 muffins)

Bake at 425 degrees for 15 minutes, or until done.

## DIPPING MIXTURE:

Use two bowls. Place melted butter in one. Mix the sugar and cinnamon in the other. When muffins are done immediately dip in the melted butter and roll in the sugar and cinnamon mixture.

## Summary

**Yield:** 12

**Source:** Peter Ransford learned to make these in Home Ec class (when there was such a thing). We've enjoyed them over and over.

**Prep Time:** 30 minutes

**Category:** Breakfast

**Cuisine:** American