

# Jenny's Cinnamon Puffs

Is it a muffin? Is it a doughnut? A cupcake? I don't know! But it is really, really, really good! I think it tastes more like a doughnut, but the cinnamon topping sends it into another stratosphere.

1 1/2 cups all purpose flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/8 teaspoon nutmeg  
1/8 teaspoon salt

2 eggs  
1/3 cup sugar  
1/2 cup canola oil  
1/2 cup low fat buttermilk  
1/2 teaspoon vanilla

1. Preheat oven to 325°.
2. Grease a 12-cup muffin pan. Do not use paper liners.
3. Sift dry ingredients onto wax paper.
4. With an electric mixer on high, beat eggs, sugar, and oil for one minute.
5. Stir in buttermilk and vanilla.
6. Fold flour mixture into egg mixture. A lumpy batter is good.
7. Divide batter evenly between muffin cups.
8. Bake for 20 minutes until golden.
9. While baking, prepare topping ingredients below.
10. Brush hot muffin tops & sides with melted butter, then roll in cinnamon-sugar.  
Serve warm.

## Topping:

2 Tablespoons melted butter  
1/3 cup sugar + 1/2 teaspoon cinnamon  
Melt butter in a small bowl. Combine sugar & cinnamon in a plastic bag.

\*makes one dozen