

# Cinnamon Muffins



4.8 from 15 reviews

**Prep Time:** 10 mins **Cook Time:** 15 mins **Total Time:** 25 mins

**Yield:** 16 servings **1x** **Category:** Breakfast



## Ingredients

Scale

- 2 cups all-purpose flour
- 1 cup sugar
- 4 teaspoons baking powder
- 1 tablespoon cinnamon
- 1/2 teaspoon salt
- 1 cup milk
- 1/2 cup vegetable oil
- 2 eggs
- 2 tablespoons sugar
- 1 teaspoon cinnamon

## Instructions

- 1 Preheat the oven to 375°F. Grease 16 muffins cups.
- 2 In a bowl, combine the flour, sugar, baking powder, cinnamon and salt.
- 3 In another bowl, beat together the milk, vegetable oil, and eggs. Make a well in the center of the dry ingredients and add the wet ingredients. Stir just until combined – don't overmix.
- 4 Divide the mixture evenly between the prepared muffin cups.
- 5 In a small bowl, combine the 2 tablespoons sugar and 1 teaspoon of cinnamon. Sprinkle the cinnamon sugar mixture over the tops of the batter filled cups.
- 6 Bake the muffins until a toothpick inserted in the center comes out clean, 13-15 minutes.

## Recipe Notes:

Nutrition information provided as an estimate only. Various brands and products can change the counts.