

"French Breakfast Puffs"

ingredients:

- 3 cups all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1 cup sugar
- 2/3 cup shortening
- 2 eggs
- 1 cup whole milk
- Coating
- 1/2 pound (2 sticks) butter
- 1 1/2 cups sugar
- 3 teaspoons ground cinnamon

directions:

- Preheat the oven to 350 degrees F.
- Lightly grease 12 muffin cups.
- In a large bowl, stir together the flour, baking powder, salt and nutmeg. Set aside.
- In a separate large bowl, cream together the sugar and shortening. Add the eggs and mix again. Alternate adding one-third of the flour mixture and one-third of the milk to the creamed mixture, beating well after each addition.
- Fill the muffin cups two-thirds full. Bake until golden, 20 to 25 minutes. Remove the muffins from the pan and set aside.
- To make the coating, melt the butter in a bowl or glass pan. In a separate container, combine the sugar and cinnamon.
- Dip the warm muffins in the butter, coating thoroughly.
- Then roll in the cinnamon-sugar mixture. Don't be afraid to really coat 'em up. Let the kids help!

Recipe courtesy [Ree Drummond](#) Yield:12 puffs