

Jewel Muffins

- 1/3 cup shortening
- 1/2 cup white sugar
- 1 egg
- 1 1/2 cups all-purpose flour
- 1/2 tsp salt
- 1 1/2 tsp baking powder
- 1/4 tsp nutmeg
- 1/2 cup milk

Topping

- 1/2 cup white sugar
- 1 tsp cinnamon
- 1/2 cup butter, melted



Recipe Instructions

1. Cream the shortening, sugar, and egg.
2. Whisk the flour, baking powder, salt, and nutmeg together.
3. Add the flour mixture to the creamed mixture alternately with the milk and combine. Fill greased muffin tins 2/3 full with the batter.
4. Bake in oven at 325° for 20-25 minutes.
5. While baking, combine the additional sugar and cinnamon in a small bowl and melt the butter in a separate bowl.
6. Let the muffins cool for 3-4 minutes. Roll the warm muffins in the butter then the cinnamon sugar mixture
7. Serve warm and enjoy!