Cinnamon Muffin

NIBBLEDISH CONTRIBUTOR

Ingredients

Cake

- 1 3/4 cup plain flour
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1 1/2 tsp baking powder
- 3/4 cup sugar
- 1/4 cup butter, melted
- 3/4 cup milk
- 1/3 cup oil
- 1 egg

Dipping

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

Instructions

MAKE 12

- Grease a 12-hole muffin tray or line with cake cases
- Mix together all dry ingredients in a bowl
- Mix together all wet ingredients in another bowl

- Put wet into dry, stir until they mix well.
- Spoon the mixture into the muffin cases
- Bake in the oven at 180c until cooked through and golden, about 20 minutes.
- Turn out onto a rack to cool.

For the dipping,

- melt butter, mix with sugar and cinnamon
- Dip the muffins in while they are hot.