

Snickerdoodle Muffins

Makes about 48 mini muffins.

Ingredients:

1/2 cup granulated sugar

1 teaspoon ground cinnamon

2 cups all-purpose flour

3/4 cup granulated sugar

2 teaspoons baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1 1/4 cups milk

2 eggs

1/3 cup vegetable oil

1 teaspoon vanilla

Preheat the oven to 400 degrees F. Spray miniature muffin cups with nonstick cooking spray. Combine the 1/2 cup sugar and cinnamon in a small bowl; set aside. In a medium bowl, whisk together the flour, 3/4 cup sugar, baking powder, baking soda, and salt. In a separate bowl, beat together the milk, eggs, oil and vanilla. Add the milk mixture to the flour mixture, stirring just until combined. Spoon the batter into the prepared muffin cups, filling about three-fourths full. Bake for about 7 minutes or until a toothpick inserted into centers comes out clean. Remove the muffins from the pans. Roll warm muffins in sugar mixture until completely coated. Enjoy!