

Cinnamon Roll Muffins

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Category: Desserts

Prep time: 15 minutes

Bake time: 18-20 minutes

Yield: 14-16 muffins

Ingredients:

2 cups flour

1T baking powder

1/2t salt

1/4 cup sugar

4T melted butter

1 egg

1 1/4 cup whole milk

Topping:

1 cup brown sugar

1T cinnamon

2 cups chopped pecans

3T melted butter

Icing:

1/2 cup powdered sugar

1T whole milk

dash of vanilla

Steps:

-Preheat oven to 350 degrees

-Combine flour, baking powder, salt, and sugar in a large bowl and mix together

-Add melted butter, egg, and whole milk to dry ingredients and mix together

-Mix all topping ingredients together in a separate bowl and add half of this mixture to the muffin mix; mixing until just combined

-Scoop muffin mix into muffin/cupcake pan and use remaining topping and add a generous amount to the top of each muffin

-Bake for 18-20 minutes or until a test stick comes out clean

-While muffins are baking, combine all icing ingredients in a small bowl; set aside

-Once muffins are completely cool, remove from pan and drizzle icing on top of each muffin

-Enjoy warm or room temp!

