

# Cinnamon Topped Brown Sugar Muffins Recipe

## Ingredients

1 cup light brown sugar

1/2 cup butter, melted

1 cup milk

1 egg

1 teaspoon vanilla

2 cups all-purpose flour

1 teaspoon baking soda

1/4 teaspoon salt

1tsp cinnamon

2tbs white sugar



## Directions

Preheat the oven to 375°F. Grease or line 20 muffin cups with paper liners.

Combine cinnamon and white sugar, set aside.

In a large bowl, stir together the brown sugar and butter. Add milk, egg and vanilla, stir to combine. Add the flour, baking soda and salt and mix just until incorporated.

Divide the mixture between the prepared muffin cups, about 2/3 full each.

Bake in your preheated oven for 15 minutes or until golden brown and the tops spring back when lightly pressed on with your finger.