

Muffins

Sugar

Feather-Light Muffins

These taste very similar to the TASTY-KAKES breakfast cakes of Philadelphia. I make them by hand and enjoy them on our many trips in the Winnebago.

1/3 cup shortening

1/2 cup sugar

1 egg

1-1/2 cups cake flour

1-1/2 tsp. baking powder

1/2 tsp. salt

1/4 tsp. ground nutmeg or cinnamon

1/2 cup milk

TOPPING:

1/2 cup sugar

1 tsp. ground cinnamon

1/2 cup butter, melted



In a mixing bowl, cream shortening, sugar and egg.

Combine dry ingredients; add to creamed mixture alternately with milk.

Fill greased muffin tins 2/3 full.

Bake at 325 degrees for 20 to 25 minutes or until golden.

Let cool for 3 to 4 minutes.

Meanwhile, combine sugar and cinnamon in a small bowl.

Roll warm muffins in melted butter, then in sugar mixture. Serve warm.

Yield: 8 to 10 muffins.

NOTE: You can make the WHITE FROSTING and inject the frosting into the muffins for that TASTY-KAKE flavor of the Breakfast Cakes.