

CINNAMON MUFFINS

ALICE / MOM

1/3 CUP SHORTENING
1/2 CUP SUGAR
1 EGG WELL BEATEN
1-1/2 CUP FLOUR

1-1/2 TEAS BAKING POWDER
1/2 TEAS SALT
1 TEA NUTMEG
1/2 + CUP MILK

MIX TOGETHER AND BAKE IN HOT OVEN IN WELL GREASED TINS. SIFT DRY INGREDIENTS INTO MIXING BOWL AND MAKE WELL IN CENTER. COMBINE EGG AND MILK. MELT SHORTENING, COOL SLIGHTLY: ADD TO EGG MIXTURE. ADD ALL AT ONCE TO DRY INGREDIENTS. STIR QUICKLY ONLY TILL DRY INGREDIENTS ARE MOISTENED. BAKE 400° FOR 25 MINUTES. MAKES 12 LARGE MUFFINS

TOPPING

6 TBSP MELTED BUTTER
1/2 CUP SUGAR

1-1/2 TEAS CINNAMON
3 TBSP KARO

MELT TOGETHER, ADD A LITTLE MILK AND BRING TO A BOIL