



French Breakfast Puffs

Recipe courtesy of Ree Drummond



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Total Time:
45 min
Prep: 20 min
Cook: 25 min

Yield:
12 puffs
Level:
Easy

Ingredients

3 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon ground nutmeg
1 cup sugar
2/3 cup shortening
2 eggs
1 cup whole milk

Coating:

1/2 pound (2 sticks) butter
1 1/2 cups sugar
3 teaspoons ground cinnamon

Directions

Preheat the oven to 350 degrees F. Lightly grease 12 muffin cups.

In a large bowl, stir together the flour, baking powder, salt and nutmeg. Set aside.

In a separate large bowl, cream together the sugar and shortening. Add the eggs and mix again. Alternate adding one-third of the flour mixture and one-third of the milk to the creamed mixture, beating well after each addition.

Fill the muffin cups two-thirds full. Bake until golden, 20 to 25 minutes.
Remove the muffins from the pan and set aside.

To make the coating, melt the butter in a bowl or glass pan. In a separate container, combine the sugar and cinnamon.

Dip the warm muffins in the butter, coating thoroughly.

Then roll in the cinnamon-sugar mixture. Don't be afraid to really coat 'em up.
Let the kids help!

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