



### **glazed muffnuts**

1-1/3 cup sugar  
1 large egg  
1-1/4 cups all purpose flour  
2 tsp baking powder  
1/4 tsp salt  
pinch of ground nutmeg  
1/4 cup vegetable oil  
1/2 cup skim milk  
1/4 cup half & half  
2 tsp vanilla extract

for the glaze:

2-1/2 tbs sweet cream butter, melted  
1 cup powdered sugar  
3/4 tsp vanilla extract  
2 tbs half & half

1. preheat oven to 350 degrees. prepare a muffin pan with 12 baking cups.
2. put all ingredients in a large bowl and use a hand mixer to beat until smooth. transfer batter into a large measuring cup. pour batter into each baking cup, about 3/4 full.
3. bake for 16-18 minutes, or until a tester inserted into the center comes out clean. let cool.
4. for the glaze, mix together all ingredients in a medium sized bowl. either dip finished muffnut tops into the glaze, or brush glaze across tops of them.

makes 1 dozen. enjoy! =)

<http://www.oncupcakemoon.com/recipes/glazedmuffnuts.pdf>