



Preparation: 10 minutes

Cook time: 20 minutes

SOURDOUGH CINNAMON MUFFINS

Ingredients

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 4 tablespoons butter, melted
- 1/2 cup brown sugar
- 1/2 cup white granulated sugar
- 1 teaspoon vanilla extract
- 1/4 cup milk
- 1 egg
- 1 cup sourdough starter



1. Preheat oven to 400 degrees.
2. Whisk together flour, baking powder, baking soda, cinnamon, nutmeg, and salt.
3. Add melted butter, brown sugar, white sugar, vanilla, milk and egg. Mix well.
4. Add the sourdough starter and mix well. Try not to overwork the batter.
5. Fill greased muffin tin cups about half full.
6. Bake muffins for 15-20 minutes