

from the recipe file of

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French Breakfast Puffs


$\frac{1}{3}$ C. soft butter $\frac{1}{2}$ C. sugar

1 egg - Mix thoroughly.

Sift together: $1\frac{1}{2}$ C. sifted flour $\frac{1}{2}$ tsp. salt
 $1\frac{1}{2}$ tsp. baking powder $\frac{1}{2}$ tsp. nutmeg.

Stir in alternately with $\frac{1}{2}$ C. milk.

Bake in greased muffin tins in 350° oven for
20 to 25 minutes, until golden brown.

Immediately roll in 6 TBS melted butter, 
then in mixture of $\frac{1}{2}$ C. sugar 1 tsp. cinnamon