

Cinnamon Bun Muffins

Batter

3 cups flour
2/3 cup white sugar
½ tsp salt
4 pkgs traditional yeast
1 1/3 cups milk
6 TBSP oil
1 tsp vanilla
2 eggs

Instructions:

Mix together flour, sugar and salt. Dissolve yeast in warm milk and let sit 10 minutes. Add oil, vanilla and egg to milk mixture and whisk together. Add wet to dry and mix well until very smooth. Pour into oiled bowl and let rest for 15 minutes.

Filling/Topping

4 Tbsp butter

1 1/3 cup maple sugar

4 Tbsp maple syrup

1 ½ tsp cinnamon

2 pinches cardamom

Combine all together.

Fill greased muffin cups 2/3 full and add a dollop of filling mixture and swirl through batter with a knife.

Put into cold oven and turn heat on to 325 degrees. Bake for 17 minutes. Glaze with maple butter.