

French Breakfast Puffs with Honey

Makes 12 puffs

Coating:

½ cup granulated sugar

1 tsp. Simple Indulgence™ Cinnamon-Vanilla Seasoning Blend

½ cup (1 stick) butter or margarine, melted

Puffs:

1/3 cup shortening

½ cup granulated sugar

1 egg

1 ½ cups all-purpose flour

1 ½ tsp. baking powder

½ tsp. salt

1 ½ tsp. Simple Indulgence™ Cinnamon-Vanilla Seasoning Blend

1/2 cup milk

Honey

Preheat oven to 350°F. Grease a muffin pan that holds 12 muffins.

Coating

Combine sugar and **Simple Indulgence™ Cinnamon-Vanilla Seasoning Blend** in a small Wonderlier® Bowl using a Saucy Silicone Spatula. Cover bowl with seal and set aside.

Puffs

In a large Wonderlier® Bowl, mix shortening, sugar and egg thoroughly with an electric blender (or mixer?). Mix flour, baking powder, salt, **Simple Indulgence™ Cinnamon-Vanilla Seasoning Blend** and milk. Divide batter among the 12 muffin cups.

Bake puffs for 20 to 25 minutes or until golden brown. Melt the stick of butter in the microwave using the Micro Pitcher Set, and pour into a medium Wonderlier® Bowl. Remove hot puffs from oven and immediately roll them in the melted butter, then in the cinnamon-sugar coating until well coated. Serve hot with honey.