

Eggnog Muffins by Lynn's Recipes



Lynn demonstrates how to make a great Eggnog Muffin that would be perfect for breakfast, brunch, or just an afternoon snack with coffee or tea. From my cousin, Linda Rhodes.

Ingredients:

Muffins:

- 2-1/2 cups all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg
- 1 cup eggnog
- 1/2 cup vegetable oil
- 1/2 cup white granulated sugar
- 1/2 cup light brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract

Glaze:

- 1 cup confectioners' sugar
- 3-4 Tablespoons eggnog

Preheat oven to 400°. Line a 12 cup muffin pan with paper liners or spray with cooking spray and set aside.

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Muffins:

In a medium bowl, mix flour, baking powder, cinnamon, salt and nutmeg.

In a large bowl whisk eggnog, vegetable oil, sugars, eggs, and vanilla.

Gradually, stir wet ingredients into dry, until combined.

Pour batter about 2/3 full into each muffin tin.

Bake for 14-16 minutes, until cake tester comes out clean and muffins are firm on the top.

Cool for about 5 minutes in pan before transferring to a wire rack to cool completely.

Glaze:

In a medium bowl, stir confectioners' sugar and gradually add eggnog until mixture is thick, yet can run off a spoon easily.

Dip tops of muffins in glaze and set back on wire rack until set.

Store in an airtight container.

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