

Cinnamon Blueberry Muffins

INGREDIENTS:

- Stonewall Kitchen Cinnamon Sugar Doughnut Mix
- Wind & Willow Lemon Blueberry Dessert Mix
- 2/3 cup melted butter, divided
- 1 egg
- 1/2 cup half & half, plus more for glaze
- 1/4 - 1/2 cup powdered sugar
- Lemon Flavored Sugar

TOOLS FROM CKSA:

- Spatula
- Measuring Cups
- Whisk
- Cupcake Pan
- White Tulip Liners
- Scoop
- Gloves
- Measuring Spoons
- Angled Spatula
- Tipless Bags



DIRECTIONS: continued on next page

1. Pre-heat your oven to 400°F.
2. Combine the dry mix of the Stonewall Kitchen Cinnamon Sugar Doughnut Mix & the dry mix of the Wind & Willow Lemon Blueberry Dessert Mix in a large bowl.
3. Stir the dry ingredients together to combine & set aside.
4. To a medium sized microwave-proof bowl, add 1/3 cup of butter & melt.
5. Once melted, add your egg & and a 1/2 cup of half & half. Use a whisk to combine.
6. Pour this wet mixture on top of the dry ingredients & stir until just combined-- do not overmix!
7. Place the white tulip liners into a standard muffin pan.
8. Use a 4 tablespoon scoop to divide the batter among the liners-- you should get 11-12 muffins.
9. Melt the other 1/3 cup of butter in the microwave. Add the 2 remaining packets from the

- mixes to make the crumb topping-- one is wafer cookies & the other is cinnamon sugar mix.
10. Spoon this mixture over the muffins.
 11. Bake in your preheated oven for 18-22 minutes.
 12. While the muffins cool, make a simple glaze.
 13. Add your powdered sugar and a splash of half & half. Mix until you reach your desired consistency, adding more powdered sugar or half & half as needed.
 14. Transfer your glaze to a tipless bag for easy application. Drizzle the glaze over the warm muffins & sprinkle with lemon flavored sugar if desired.