



Mini French Breakfast Puffs



1/3 c shortening

1/2 c sugar

1 egg

1/2 c milk

1 1/2 c flour

1 1/2 t baking powder

1/2 t salt

Topping:

3/4 c butter

1/3 c sugar

1/2 t cinnamon

Cream shortening and sugar. Mix in egg and milk. Add flour, baking powder and salt. Mix until combined. Fill greased mini muffin pans 2/3 full. Bake at 350°F for 14-16 minutes. Meanwhile melt butter in one bowl. Combine sugar and cinnamon in another bowl. Dip warm puffs in butter and then roll in sugar/cinnamon mixture. Makes 32-34 puffs.