

Holiday Cinnamon Muffins©

Ingredients:

- 3 White Lily™ Biscuits, cut into quarters
- 1 1/2 oz. Kerry Gold™ butter, melted
- 1/2 cup sugar
- 1 tsp. cinnamon

Method:

Preheat convention oven to 375°, convection oven to 350°.

Spray a 12-1 oz. muffin tin with a non-sticking spray.

Melt butter. Mix together the sugar and cinnamon in a separate bowl. Roll the quarter biscuit in butter and then into the cinnamon mixture. Put biscuit in muffin tin.

Bake 12-15 minutes. Serve hot, warm or cold.

Hint: Freeze muffins right in the tin. When frozen, pack airtight in a Ziploc™ bag.

Hint: Or, freeze muffins after baking. Unmold and put into the freezer while hot. When frozen put into a Ziploc™ bag.

Hint: To make Cheese Muffins...dip in Kerry Gold™ butter and finely graded Kerry Gold™ Dubliner Cheese. Bake as above.

