

CLEO COYLE'S SNICKERDOODLE MUFFINS

Text and Photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

Dusted with cinnamon sugar, just like those old-fashioned snickerdoodle cookies, these muffins are tender and sweet. They pair wonderfully with coffee, which is why Clare Cosi serves them to her customers at her beloved Village Blend, our fictional, century-old coffeehouse in New York's storied Greenwich Village, which is (of course) the picturesque setting for our popular series of Coffeehouse Mysteries. Because our amateur sleuth serves these tasty muffins to her customers, they would make a fantastic snack for a book club meeting. Served with coffee or tea, they'll make your discussion of Clare's latest case even more cozy. Download **Free Reading Guides** with Book Club Discussion Questions by [clicking here](#). May you eat, drink, and read with joy! ~ [Cleo](#)

Makes 12 standard-size muffins (Note: Although the muffins may appear large in my photos, they were made with standard muffin pans.)

For the batter:

12 tablespoons unsalted butter, softened
1 cup white, granulated sugar
2 large eggs, lightly beaten with fork
1 cup milk (*whole or 2%, not skim*)
2-½ cups all-purpose flour (*spoon into cup and level off*)
2-½ teaspoons baking powder
¼ teaspoon baking soda
½ teaspoon table salt
½ teaspoon ground nutmeg

For the "snickerdoodle" cinnamon-sugar topping:

½ cup granulated sugar
1 teaspoon ground cinnamon
2 tablespoons butter, melted

Step 1—Prep your oven and pan: Preheat your oven to 350° F. This recipe uses a standard muffin pan yet bakes up big, coffee shop-sized muffins with generous tops, so lightly coat the tops of your muffin tins with non-stick cooking spray. This will prevent the tops from sticking to the pan. Line muffin cups with paper holders.



RECIPE GUIDE



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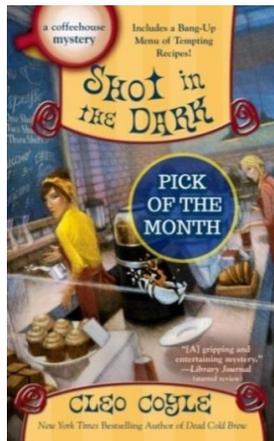
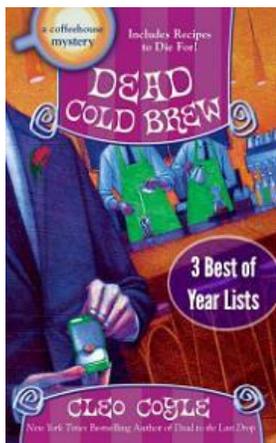
Step 2—Make the batter: Using an electric mixer, cream the butter and sugar until fluffy. Add in the eggs and milk and continue mixing. Stop the mixer. Sift in the flour, baking powder, baking soda, salt, and nutmeg and mix only enough to combine ingredients. Batter will be thick. Do not over mix at this stage or you will produce gluten in the batter and toughen the muffins.

Step 3—Bake: Using two tablespoons (one to scoop, the other to scrape in the thick batter), fill each cup to the top, dividing any remaining batter among the 12 cups. Bake for 20 – 25 minutes, or until the muffin tops spring back lightly when touched and a toothpick inserted into the center of a muffin comes out clean. After a few minutes out of the oven, remove muffins from the pan and cool on a wire rack. (Muffins that remain long in a hot pan may end up steaming, and the bottoms may become tough.)

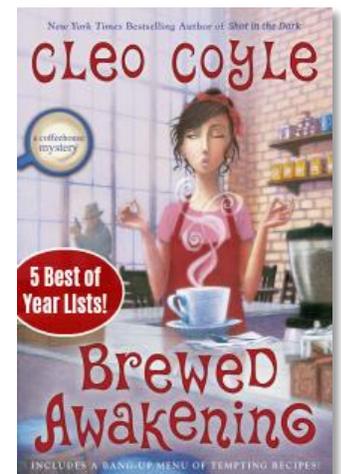
Step 4—Finish with cinnamon-sugar topping: Mix together the sugar and cinnamon in a shallow bowl. Melt the butter, brush it lightly over the muffin tops. Roll the buttery tops in the bowl of cinnamon-sugar, and...



Eat with joy! ~ Cleo



The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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