

Coffee & Praline Muffins



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 12

1 3/4c flour	1/2c pecans, chopped	1t vanilla
1/3c brown sugar	1 egg	1/2c butter, melted
1T baking powder	3/4c milk	1T sugar
1/4t salt	2T instant coffee granules	2T pecan halves

Preheat oven to 375. Line 12 muffin tins with paper liners and spray liners with non~stick cooking spray.

In large bowl, combine flour, brown sugar, baking powder, salt and chopped pecans. Set aside.

In a small bowl, combine egg, milk, instant coffee and vanilla. Whisk in instant coffee until dissolved.

Mix egg mixture and melted butter into dry ingredients, hand mixing the batter just until the dry ingredients are moistened. Do not overmix.

Pour batter into prepared muffin tins and sprinkle tops with sugar and pecans.

Bake 18~20 minutes.

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Debbie Spangler ~ Certified Personal Chef

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