Maple Snickerdoodle Muffins

INGREDIENTS

- 8 tbsp unsalted butter, softened
- 1/4 cup granulated sugar
- 1/2 cup maple syrup
- 2 large eggs
- 1/2 cup milk
- 1/4 cup yogurt, plain
- 1 1/2 tsp. vanilla extract
- 2 cups All Purpose Flour
- 2 tsp. baking powder
- 1/2 tsp. baking soda
- 1 1/2 tsp. cinnamon, ground
- 1/2 tsp. salt

Topping:

1 1/2 Tbsp. unsalted butter, melted

1 Tbsp. granulated sugar

1 tsp. cinnamon

INSTRUCTIONS

1. Preheat oven to 375° F & spray muffin tin with non-stick baking spray.
2. Cream softened butter & sugar together until smooth and well combined. Add maple syrup, eggs, milk, yogurt & vanilla & mix.
3. Fold in flour, baking soda, baking powder, cinnamon & salt. Fold until incorporated.
4. Spoon batter into muffin tins & bake for 18-20 mins or until you insert a toothpick and it comes out clean.
5. While muffins bake, combine cinnamon & sugar together in a small dish. Melt butter separately in a microwave safe bowl for 10-15 secs or until melted.
6. When done, remove muffins from oven & brush butter on muffin tops. Sprinkle with a pinch of cinnamon & sugar on top. Enjoy!