



## Cinnamon Streusel Mini-Muffins

READY IN



50 min.

SERVINGS



36

CALORIES



65 kcal

MORNING MEAL

BRUNCH

BREAKFAST

### Ingredients

- 13.9 oz corn muffin mix quick
- 0.7 cup milk
- 0.3 cup vegetable oil
- 2 eggs

### Equipment

- bowl
- frying pan
- oven

muffin liners

## Directions

Heat oven to 425°F.

Place miniature paper baking cup in each of 36 mini-muffin cups, or grease bottoms only of muffin cups.

In medium bowl, stir Muffin

Mix, milk, oil and eggs just until blended. Spoon about 1 tablespoonful batter into each muffin cup so cups are about two-thirds full.

Sprinkle Streusel over batter in each cup.

Bake 11 to 13 minutes or until golden brown and tops spring back when lightly touched. Cool 3 to 4 minutes; remove from pan.

## Nutrition Facts



**PROTEIN 7.49%** **FAT 44.49%** **CARBS 48.02%**

## Properties

Glycemic Index:1.06, Glycemic Load:0.08, Inflammation Score:-1, Nutrition Score:1.6695652063936%

## Nutrients (% of daily need)

Calories: 65.34kcal (3.27%), Fat: 3.23g (4.96%), Saturated Fat: 0.73g (4.56%), Carbohydrates: 7.84g (2.61%), Net Carbohydrates: 7.12g (2.59%), Sugar: 2.45g (2.73%), Cholesterol: 9.85mg (3.28%), Sodium: 94.62mg (4.11%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.22g (2.44%), Phosphorus: 62.93mg (6.29%), Vitamin B1: 0.05mg (3.35%), Vitamin K: 3.35µg (3.19%), Fiber: 0.71g (2.85%), Folate: 11.33µg (2.83%), Vitamin B2: 0.05mg (2.78%), Selenium: 1.45µg (2.07%), Vitamin B3: 0.37mg (1.86%), Manganese: 0.04mg (1.77%), Iron: 0.32mg (1.76%), Calcium: 13.17mg (1.32%), Vitamin E: 0.17mg (1.13%), Vitamin B5: 0.11mg (1.07%), Vitamin B6: 0.02mg (1.05%)