

## **Pineapple Breakfast Puffs**

airy Free



0.3 cup shortening





MORNING MEAL

BRUNCH

**BREAKFAST** 

## Ingredients

1.5 teaspoons double-acting baking powder
3 tablespoons butter melted
8 ounce pineapple crushed undrained canned
1 large eggs
1.5 cups flour all-purpose
1 teaspoon ground cinnamon
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	1 cup sugar divided
Eq	uipment
	oven
	hand mixer
Diı	rections
	Beat shortening and 1/2 cup sugar at medium speed with an electric mixer until creamy.
	Add egg, beating until blended.
	Combine flour, baking powder, and salt.
	Add to shortening mixture alternately with pineapple, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Spoon into greased muffin pans, filling two-thirds full.
	Bake at 350 for 25 minutes or until golden.
	Remove from pans immediately, and brush with melted butter. Stir together remaining 1/2 cup sugar and ground cinnamon; sprinkle over muffins.
	Serve hot.
Nutrition Facts	
	PROTEIN 4.16% FAT 37.63% CARBS 58.21%
Properties	

Glycemic Index:24.21, Glycemic Load:24.47, Inflammation Score:-3, Nutrition Score:4.3991304221361%

## Nutrients (% of daily need)

Calories: 257.42kcal (12.87%), Fat: 10.97g (16.87%), Saturated Fat: 2.6g (16.24%), Carbohydrates: 38.16g (12.72%), Net Carbohydrates: 37.25g (13.55%), Sugar: 23.27g (25.85%), Cholesterol: 18.6mg (6.2%), Sodium: 227.68mg (9.9%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 2.73g (5.46%), Vitamin B1: 0.17mg (11.61%), Selenium: 8.11µg (11.59%), Folate: 37.85µg (9.46%), Manganese: 0.17mg (8.27%), Vitamin B2: 0.13mg (7.39%), Iron: 1.12mg (6.22%), Vitamin B3: 1.18mg (5.89%), Calcium: 48.1mg (4.81%), Phosphorus: 45.98mg (4.6%), Vitamin E: 0.62mg (4.15%), Vitamin A: 189.16IU (3.78%), Vitamin K: 3.93µg (3.74%), Fiber: 0.91g (3.63%), Copper: 0.06mg (2.85%), Vitamin C: 2.15mg (2.6%), Magnesium: 8.54mg (2.13%), Vitamin B5: 0.21mg (2.09%), Vitamin B6: 0.03mg (1.73%), Potassium: 58.26mg (1.66%), Zinc: 0.22mg (1.5%)