Honey Muffins

- 2 cups flour
- ½ cup sugar
- 3 t. baking powder
- ¼ t. salt
- 1 egg
- 1 cup milk
- 4 T. butter, melted and cooled slightly
- ¼ cup honey

Preheat an oven to 400°F. Line a 12 cup muffin pan with paper liners and spritz with baking spray. Set aside.

1. In a mixing bowl, stir together the flour, sugar, baking powder, and salt. Mix milk and egg in a measuring cup or other small bowl and add to the flour. Then add the butter and honey.

2. Mix, just until all the dry ingredients are moistened.

3. Divide the batter into the 12 muffin wells, filling them about 3/4 full with batter. Bake for 15 minutes, then test with a toothpick for doneness. Let the muffins sit in the pan for 5 minutes, then with a fork, remove them to a cooling rack.

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