



Delicious Pineapple Muffins



Prep
15 m

Cook
30 m

Ready In
45 m

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SAFEWAY

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"A moist muffin with a brown sugar and cinnamon topping."

Ingredients

2 cups all-purpose flour	3/4 cup milk
1/2 cup white sugar	1/4 cup butter, melted
1 tablespoon baking powder	1/4 cup butter, melted
1/2 teaspoon salt	1/4 teaspoon ground cinnamon
1 (8 ounce) can crushed pineapple	1/3 cup packed brown sugar
1 egg, beaten	1/2 cup all-purpose flour

Directions

- 1 Preheat the oven to 375 degrees F (190 degrees C). Grease and flour muffin pans, or line with paper liners.
- 2 In a large bowl, stir together 2 cups flour, white sugar, baking powder and salt. Drain pineapple, reserving 1/4 cup juice. Make a well in the center of the dry ingredients, and pour in the reserved juice, egg, milk, and 1/4 cup melted butter. Mix just until blended.
- 3 In a separate bowl, stir together the cinnamon, brown sugar, 1/2 cup flour, and 1/4 cup melted butter to make the topping.
- 4 Spoon batter into muffin cups, then spoon crushed pineapple over the batter and sprinkle with the cinnamon topping.
- 5 Bake for 30 minutes in the preheated oven, until a toothpick inserted in the crown of the muffin comes out clean.

**C&H Superfine
Pure Cane Sugar 12
Oz**

\$2.49 for 1 item -
expires in a month

**McCormick Sea
Salt Grinder 2.12
Oz**

\$4.00 for 2 item -
expires in a month

**Gold Medal
Unbleached All
Purpose Flour 5 Lb**

\$5.00 for 2 item -
expires in a month

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