Honey Glazed Sesame Muffins - 3RD Place Recipe WINNER

HONEY GLAZED SESAME MUFFINS RECIPE (3RD PLACE WINNER in our 2010 Recipe Contest!)

2 cups SweetStacks Gourmet Pancake & Waffle mix

1/4 cup toasted sesame seeds + more for sprinkling (if desired)

2/3 cup whole milk

1/2 cup sugar

1/4 cup vegetable oil

1 egg

2 tablespoons butter-softened

2 tablespoons honey

Preheat oven to 400°F.

In medium bowl, stir together pancake mix and sesame seeds. Mix milk, sugar, oil, and egg until moistened.

Combine the wet and dry, but do not over mix. Spoon batter into lightly greased or paper-lined muffin pan, filling 2/3 full. Sprinkle with seeds, if desired.

Bake 15-20 minutes or until toothpick inserted into center comes out clean.

In a bowl, beat the butter and honey until smooth. Brush over warm muffins from oven, allowing to melt.

Makes 1 dozen muffins.

This Recipe received the 3rd highest scores on TASTE, TEXTURE, ORIGINALITY, APPEARANCE, and EASE.

This recipe was submited by Libby Walp from Chicago, IL. Libby is a 27 year old Chicago native. She is a Life Enrichment Director at a supported living facility. She loves to cook, and has enjoyed making breakfast foods since she was little. The best part of cooking is the creativity and fun she has had trying new flavors. Her favorite beverage is diet coke, which is the best accompaniment with these muffins.

We are happy to share her delicious and easy recipe with you! Enjoy!! Congratulations, Libby!!

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