



The Birkett Mills Recipes

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P.O. Box 440, Penn Yan, NY 14527

(315) 536-3311

Bread: Cinnamon Butter Buckwheat Puffs

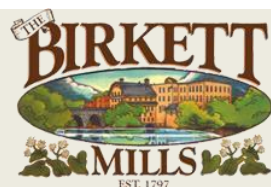
Makes: 12 Puffs

Ingredients

1/3 cup shortening	¼ tsp. freshly grated nutmeg
½ cup sugar	½ cup milk
1 large egg	Topping
1 cup all-purpose flour	½ cup (1 stick) butter or margarine, melted and cooled
½ cup light or whole buckwheat flour	½ cup sugar
1 ½ tsp. baking powder	1 tsp. cinnamon
½ tsp. salt	

Directions

Cream together shortening and ½ cup sugar then beat in egg. Stir together flours, baking powder, salt, and nutmeg. Add to creamed mixture along with milk, stirring only until dry ingredients are moistened. Divide batter among 12 buttered muffin cups. Bake at 350 degrees for 20 to 25 minutes or until golden brown. For topping, pour melted butter into bowl just large enough to hold one puff. Combine ½ cup sugar and cinnamon. Dip warm puffs, 1 at a time, in butter, coating completely. Then roll in cinnamon-sugar.



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