Cinnamon Ripple Muffins

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Ingredients

Muffin batter:

2 cup flour
2 tsp baking powder
1 tsp baking soda
1/2 tsp salt
1/2 cup margarine
1/2 c sugar
2 eggs
1/2 c buttermilk
1 tsp vanilla extract

Cinnamon ripple:

1/4 cup margarine
1/2 cup packed brown sugar
1/4 cup flour
2 tsp cinnamon

For the buttermilk, use 1 cup minus 1 TB soy milk, add 1 TB lemon juice or vinegar, let sit for 5 minutes and voila you have buttermilk.

Method

1. *Combine ripple ingredients till crumbly.*
2. *Combine flour, baking powder, baking soda and salt.*
3. *Beat margarine and sugar well.*
4. *Add in eggs, milk and vanilla.*
5. *Stir in dry ingredients until just combined. Do not overmix.*
6. *Sprinkle cinnamon ripple over batter and fold it in with a few turns.*
7. *Bake in preheated 400 oven for13-18 min.*