

FROSTED PEANUT BUTTER MUFFIN TOP COOKIES

INGREDIENTS:

FOR MUFFIN TOPS:

1/3 cup unsalted butter, softened
1.5 cups all-purpose flour (we used gluten free)
1 egg
¼ cup whole milk
2 tsp baking powder
½ cup sugar
½ tsp salt
1 tsp LorAnn Peanut Butter Bakery Emulsion

FOR FROSTING:

16 oz can Pillsbury Vanilla Frosting
⅛ tsp LorAnn Brown Liquid Gel Food Color
1 tsp LorAnn Peanut Butter Bakery Emulsion



DIRECTIONS:

FOR MUFFIN TOPS

1. Preheat oven to 400F. Spray muffin pan with nonstick cooking spray.
2. In a small bowl, whisk together butter, eggs, milk, flavor and set to side.
3. In a large Bowl, whisk together flour, sugar, salt and baking powder.
4. Combine both parts whisk until smooth.
5. Spoon into muffin pan top pan (30g drops). Bake between 9-12 minutes, or until edges are light golden brown.
6. Remove from oven and let cool.

FOR MUFFIN TOPS

1. Mix together frosting, color, and flavor until well combined.