

## Toppings for a Dozen Muffins

Each recipe will top 12 muffins.

Top muffin batter made from your favorite Pillsbury® Quick Bread & Muffin Mix.

### CINNAMON SUGAR TOPPING

5½ teaspoons sugar  
½ teaspoon cinnamon

In small bowl, combine sugar and cinnamon. Sprinkle ½ teaspoon mixture over batter in each muffin cup. Bake.

### OAT ALMOND TOPPING

5 tablespoons rolled oats  
1 tablespoon chopped almonds

In small bowl, combine oats and almonds. Sprinkle 1½ teaspoons mixture over batter in each muffin cup; gently press into batter. Bake.

### CINNAMON HAZELNUT STREUSEL

2 tablespoons Pillsbury BEST® All Purpose or Unbleached Flour  
2 tablespoons brown sugar  
2 tablespoons finely chopped hazelnuts (filberts) or pecans

1 tablespoon oil  
½ teaspoon cinnamon

In small bowl, combine all ingredients; mix well. Sprinkle 1½ teaspoons mixture over batter in each muffin cup; gently press into batter. Bake.

### RASPBERRY CRUMBLE TOPPING

¾ cup fresh raspberries or frozen unsweetened raspberries  
2 tablespoons brown sugar  
¼ teaspoon cinnamon

Press raspberries into batter in muffin cups. In small bowl, combine brown sugar and cinnamon. Sprinkle ½ teaspoon mixture over batter in each muffin cup. Bake.

### SAVORY STREUSEL TOPPING

2 tablespoons Pillsbury BEST® All Purpose or Unbleached Flour  
3 tablespoons wheat germ  
1 teaspoon dried Italian seasoning  
½ teaspoon salt  
1 tablespoon oil

In small bowl, combine all ingredients; mix well. Sprinkle 1½ teaspoons mixture over batter in each muffin cup; gently press into batter. Bake.

### HONEY SUNFLOWER SEED TOPPING

¼ cup honey, heated  
2 tablespoons unsalted shelled sunflower seeds, toasted

Brush each warm baked muffin with 1 teaspoon honey. Sprinkle each with ½ teaspoon sunflower seeds.

### MAPLE WALNUT TOPPING

¾ cup powdered sugar  
2 to 3 tablespoons Hungry Jack® Microwave Ready Regular Syrup, heated  
2 tablespoons finely chopped walnuts

In small bowl, combine powdered sugar and syrup; stir until smooth. Drizzle 1 teaspoon mixture over each warm baked muffin. Sprinkle each with ½ teaspoon walnuts.

### FRUIT AND PRESERVES TOPPING

¼ cup lime peach or apricot syrup  
¼ cup dried fruit bits, finely chopped

Brush each warm baked muffin with 1 teaspoon peach syrup. Sprinkle each with 1 teaspoon fruit bits.

### LEMON DRIZZLE TOPPING

½ cup powdered sugar  
2 to 3 teaspoons lemon juice  
Grated lemon peel

In small bowl, combine powdered sugar and lemon juice; stir until smooth. Drizzle 1 teaspoon mixture over each warm baked muffin. Sprinkle each with lemon peel.

## Cinnamon Pull Apart

Prep Time: 5 minutes  
(Ready in 35 minutes)

1 (12.4-oz.) can Pillsbury® Refrigerated Cinnamon Rolls with Icing

2 tablespoons raisins or sweetened dried cranberries, if desired

1 Heat oven to 375°F. Grease 9x5 or 8x4-inch loaf pan. Separate dough into 8 rolls. Cut each roll into quarters. Layer dough pieces and raisins in greased pan.

2 Bake at 375°F. for 20 to 28 minutes or until top is golden brown. Immediately remove from pan; place on serving plate. Drizzle or spread icing over hot pull-apart loaf. Serve warm.  
8 servings



### Share the Fun!

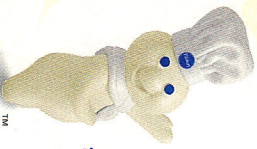
Prepare Pillsbury® Refrigerated Sweet Rolls with your kids this weekend for breakfast.



Muffin Toppings



Cinnamon Pull Apart



**Cherish Family!**  
Keep mom and dad company at work or a child company at school; place a family photo and 'I love you!' note in their lunchbox or a 'Have a great day!' note in their coat pocket.