

## **BREAKFAST IN BED BY DONNA KAUFFMAN**

With the kids all grown up and the nest finally empty, my dearest thought I'd earned a Mother's Day weekend getaway. Well, if he insisted, who was I to argue? We were in a wee cabin tucked away in the higher altitudes of the Colorado Rockies. A late spring snow had started early that morning, so we pulled on hiking gear, grabbed our cameras and headed out to get up close and personal with Mother Nature at her fluffiest. By the time we returned three hours later, I wasn't sure which was more frozen, my nose or my toes. I climbed into the shower to defrost, assured that I'd be joined shortly...but by the time the heat and steam had worked their magic, I still had the shower to myself. Feeling just a little put out; I wrapped up in a towel and went in search of my erstwhile hiking companion.

I didn't have to go far. I opened the bathroom door and was immediately greeted by the rich, decadent scents of butter, cinnamon, maple, and chocolate. A tray on the big sleigh bed held a pot of hot chocolate, some whipped cream, a small pitcher of warm maple syrup, and my favorite French toast muffins.

Propped up against the headboard, he wore nothing more than a swath of white linen and a mischievous smile. "There's no rule we can't have breakfast in bed at lunchtime, is there?"

I smiled. "Since when were you worried about breaking the rules?"

As it turned out, the muffins and the hot chocolate tasted just as wonderful at room temperature. Though there was a mysterious lack of syrup and whipped cream to go with them....  
(I did, however, have company for my next shower...)

### **Donna's Favorite French Toast Muffins**

1/3 cup butter, melted  
1/2 cup sugar  
1 egg, room temperature  
1 1/2 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/4 teaspoon nutmeg  
1/2 cup milk

Topping

1/2 cup sugar  
1/2 cup butter, melted  
1 teaspoon cinnamon

Steps:

1. Preheat oven to 350 degrees F.
2. Sift together flour, baking powder, salt and nutmeg. Set aside.
3. In a separate bowl, combine sugar and melted butter just until smooth.
4. Stir in egg just until assimilated.
5. Add in dry ingredients and stir just combined. Batter will be lumpy. Do NOT over mix.
6. Line muffin pan with paper liners. Scoop batter into each cup.
7. Bake 20-25 minutes, or until toothpick test comes out clean.

Topping:

1. In small bowl, combine sugar and cinnamon.
2. Put melted butter in a separate small bowl.
3. Dip the tops of the warm muffins into the butter, then swirl in the sugar/cinnamon mix. (Or dip and roll the whole muffin! Mmmm!)
4. Enjoy!