

Chocolate Orange Streusel Muffins



Muffins

- 1 (15.25 ounce) can Mandarin oranges, drained and juice reserved
- 1 package Yumee Yumee Muffins & Coffee Cakes mix
- 1/3 cup cocoa powder
- 1/4 cup packed brown sugar
- 1 cup semi-sweet chocolate chips
- 2 eggs
- 6 tablespoons butter, melted
- 1/2 cup reserved Mandarin orange juice
- 1 teaspoon vanilla extract

Topping

- 1/2 cup granulated sugar
- 1/4 cup tapioca flour
- 4 tablespoons butter, cold

Cut orange slices in half, and set aside.

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix, cocoa powder, and sugar. Mix well. Add chocolate chips and mix well. In a separate bowl, combine eggs, butter, reserved orange juice, and vanilla. Mix well. Add wet ingredients into dry mixture. Mix well. Gently fold in oranges. Fill prepared muffin cups 2/3 full with batter. Set aside.

In a small bowl, combine sugar and flour. Mix well. Cut butter into dry ingredients until mixture resembles fine crumbs. Sprinkle topping over muffins.

Bake at 375 degrees for 15 to 18 minutes, or until a toothpick inserted near the center comes out clean. Allow muffins to sit for 10 minutes. Remove muffins from pan and cool on a wire rack.

Makes about 18 muffins

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