

Coffee Cake Muffins



Muffins

- 2 eggs
- 1 cup sour cream
- 1/2 cup butter, melted
- 1 teaspoon vanilla extract
- 1 package Yumee Yumee Muffins & Coffee Cakes mix

Filling

- 1/4 cup packed brown sugar
- 1/4 cup chopped pecans
- 1 teaspoon ground cinnamon

Glaze

- 1/2 cup powdered sugar
- 1 tablespoon milk
- 1 teaspoon vanilla extract

In a medium bowl, combine eggs, sour cream, butter, and vanilla. Mix well. In a large bowl, stir wet ingredients into Yumee Yumee Muffins & Coffee Cakes mix. Mix well. Spoon 2 tablespoons of batter into prepared jumbo muffin cups. Set aside.

In a small bowl, mix together brown sugar, pecans, and cinnamon for filling. Sprinkle half of filling mixture over batter in each muffin cup. Spoon an additional 2 to 3 tablespoons of batter into each muffin cup. Top each muffin with remaining filling mixture.

Bake at 350 degrees for 25 to 30 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.

For glaze, combine powdered sugar, milk, and vanilla extract. Mix well and drizzle over cooled muffins.

Makes about 12 jumbo muffins

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