

Maple Pecan Muffins



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Muffins

- 2 eggs
- 1 cup sour cream
- 1/2 cup butter, melted
- 1/4 cup maple syrup
- 1 package Yumee Yumee Muffins & Coffee Cakes mix

Topping

- 1/4 cup packed brown sugar
- 3 tablespoons tapioca flour
- 2 tablespoons butter, cold
- 2 tablespoons finely chopped pecans

In a medium bowl, combine eggs, sour cream, butter, and maple syrup. Mix well. In a large bowl, stir wet ingredients into Yumee Yumee Muffins & Coffee Cakes mix. Mix well. Fill prepared muffin cups 2/3 full. Set aside.

In a small bowl, combine brown sugar and tapioca flour, mix well. Cut butter into brown sugar mixture until mixture resembles coarse crumbs. Add pecans and mix well. Sprinkle over tops of muffins.

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 from pan and cool on a wire rack.

Makes about 18 muffins