

Peaches and Cream Muffins



Muffins

1 package Yumee Yumee Muffins & Coffee Cakes mix
1/4 teaspoon ground nutmeg
2 eggs
1 cup sour cream
1/2 cup canola oil
1 teaspoon vanilla extract
1 (15.25 ounce) can peaches, drained and chopped

Topping

1/4 cup packed brown sugar
1/4 teaspoon ground cinnamon

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix and nutmeg. Mix well. In a separate bowl, combine eggs, sour cream, oil, and vanilla. Mix well. Stir wet ingredients into dry mixture. Mix well. Gently fold in peaches. Fill prepared muffin cups 2/3 full. Set aside.

In a small bowl, combine brown sugar and cinnamon. Mix well. Sprinkle top of each muffin with sugar mixture.

Bake at 375 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.

Makes about 16 muffins