

Stone Fruit Cobbler Muffins



Copyright © 2014 Yumee Yumee. All rights reserved worldwide.

Muffins

- 1 package Yumee Yumee Muffins & Coffee Cakes mix
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/2 cup pitted and chopped fresh plums
- 1/2 cup peeled, pitted, and chopped fresh peaches
- 1/2 cup peeled, pitted, and chopped fresh nectarines
- 2 eggs
- 1 cup sour cream
- 1/2 cup butter, melted
- 1 teaspoon vanilla extract
- 1/2 cup packed brown sugar

Topping

- 1/3 cup packed brown sugar
- 1/4 teaspoon ground cinnamon
- 3 tablespoons butter, cold
- 1/3 cup finely chopped pecans

Cream Cheese Spread

- 1 (8 ounce) package cream cheese, cut into quarters
- 1 teaspoon vanilla extract
- 1/3 cup powdered sugar
- 2 tablespoons half and half cream

In a large bowl, combine Yummee Yummee Muffins & Coffee Cakes mix, cinnamon, and nutmeg. Mix well. Toss and thoroughly coat plums, peaches, and nectarines in dry ingredients. In a separate bowl, combine eggs, sour cream, butter, and vanilla. Mix well. Dissolve brown sugar in wet ingredients and mix well. Stir wet ingredients into dry mixture. Mix well. Fill prepared jumbo muffin cups 2/3 full. Set aside.

For topping, combine brown sugar and cinnamon in a small bowl. Cut butter into sugar mixture until mixture resembles coarse crumbs. Add pecans and mix well. Sprinkle topping over tops of muffins.

Bake at 350 degrees for 30 to 35 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.

In a microwave-safe bowl, heat cream cheese in microwave for 45 seconds, or until slightly softened. Stir in vanilla. Add powdered sugar and half and half cream. Mix well. Spread over cooled muffins.

Makes about 11 jumbo muffins

Cook's Note: Cream cheese spread was tested in a 700 watt microwave oven with a turntable.

Yummee Yummee