

Amish Mini Sugar Cakes



Copyright © 2014 Yumee Yumee. All rights reserved worldwide.

1/2 cup butter, softened
1/4 cup granulated sugar
1 egg
1/2 teaspoon vanilla extract
1/2 cup sour cream
1 package Yumee Yumee Muffins & Coffee Cakes mix
Granulated sugar

In a large bowl, beat butter and sugar with an electric mixer until light and fluffy. Add egg and vanilla. Mix well. Add Yumee Yumee Muffins & Coffee Cakes mix and sour cream alternately to butter mixture, mixing well after each addition and scraping sides of bowl often.

Spoon teaspoonfuls of batter onto a parchment lined baking sheet, placing cakes about 2 inches apart. Sprinkle the top of each mini cake with granulated sugar.

Bake at 375 degrees for 10 minutes. Remove baked cakes from baking sheet and cool on a wire rack.

Makes about 3 1/2 to 4 dozen

Cook's Note: *Electric mixer required.* A small cookie scoop works well with this batter.