

Black Forest Cherry Muffins



Muffins

- 1 package Yumee Yumee Muffins & Coffee Cakes mix
- 1/4 cup cocoa powder
- 1 cup semi-sweet chocolate chips
- 2 eggs
- 1 (21 ounce) can cherry pie filling
- 1/2 cup canola oil
- 1/2 cup black cherry juice
- 1 1/2 teaspoons vanilla extract

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix and cocoa powder. Mix well. Add chocolate chips and mix well. In a separate bowl, combine eggs, pie filling, oil, cherry juice, and vanilla. Mix well. Add wet ingredients to dry mixture. Mix well. Fill prepared muffin cups 2/3 full with batter.

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 14 muffins