

Cake Donut Muffins



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Muffins

1 package Yumee Yumee Muffins & Coffee Cakes mix
1/2 teaspoon ground nutmeg
2 eggs
1 cup sour cream
1/2 cup butter, melted
1 teaspoon vanilla extract

Topping

1/3 cup granulated sugar
1 teaspoon ground cinnamon
1/4 cup butter, melted

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

Bake at 350 degrees for 20 to 25 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 small bowl, combine sugar and cinnamon. Mix well. Brush tops of cooled muffins with melted butter. Dip and swirl muffin tops twice in sugar and cinnamon mixture.

Makes about 14 muffins