

Cinnamon Roll Muffins



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Muffins

- 1 package Yumee Yumee Muffins & Coffee Cakes mix
- 1/4 teaspoon ground cardamom
- 2 eggs
- 1 cup sour cream
- 1/2 cup butter, melted
- 1 teaspoon vanilla extract

Filling

- 1/2 cup packed brown sugar
- 2 teaspoons ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground allspice

Frosting

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

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix and cardamom. Mix well. In a separate bowl, combine eggs, sour cream, butter, and vanilla. Mix well. Stir wet mixture into dry ingredients. Mix well. Spoon 1 to 2 tablespoons of batter into prepared standard muffin cups. Set aside.

In a medium bowl, mix together brown sugar, cinnamon, nutmeg, and allspice for filling. Sprinkle half of filling mixture over batter in each muffin cup. Spoon an additional 1 to 2 tablespoons of batter into each muffin cup. Top each muffin with remaining filling mixture.

Bake at 350 degrees for 23 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.

Meanwhile, heat cream cheese in a microwave safe bowl for 45 seconds. Add vanilla and powdered sugar. Mix well. Spread frosting over cooled muffins.

Makes about 16 muffins

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

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