

Pink Lemonade Muffins



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Muffins

2 eggs
1/2 cup canola oil
1/2 cup pink lemonade
1 teaspoon vanilla extract
1/2 teaspoon lemon extract
1 package Yumee Yumee Muffins & Coffee Cakes mix
1 cup fresh raspberries

Topping

1/4 cup tapioca flour
1/4 cup granulated sugar
1 1/2 tablespoons butter, cold

In a medium bowl, combine eggs, oil, lemonade, and extracts. Mix well. In a large bowl, stir wet ingredients into Yumee Yumee Muffins and Coffee Cakes mix. Mix well. Gently fold raspberries into batter. Fill prepared muffin cups 2/3 full with batter. Set aside.

In a small bowl, combine tapioca flour and sugar. Mix well. Cut butter into dry ingredients until mixture resembles fine crumbs. Top each muffin with a heaping teaspoon of sugar mixture.

Bake at 350 degrees for 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.

Makes about 16 muffins