

Raspberries and Cream Muffins



Muffins

1 package (8 ounces) cream cheese, softened
5 tablespoons butter, softened
2/3 cup granulated sugar
4 eggs
1/2 cup sour cream
1 1/4 teaspoons vanilla extract
1 package Yumee Yumee Muffins & Coffee Cakes mix
2 cups fresh raspberries
1/2 cup chopped pecans

Drizzle

2/3 cup powdered sugar
2 1/2 teaspoons milk

In a large bowl, beat cream cheese, butter, and sugar with an electric mixer until light and fluffy. Add eggs and mix well. Add sour cream and vanilla to cream cheese mixture. Mix well. Add Yumee Yumee Muffins & Coffee Cakes mix to sour cream mixture, and mix well. Remove bowl from mixer and gently fold in raspberries and pecans. Fill prepared muffin cups 2/3 full.

Bake at 350 degrees for 30 to 35 minutes, or until a toothpick inserted near the center comes out clean. Allow muffins to sit for 5 minutes. Remove muffins from pan and cool on a wire rack.

For drizzle, combine powdered sugar and milk. Drizzle over cooled muffins.

Makes about 30 muffins

Cook's Note: *Electric mixer required.*

Yumee Yumee