

Strawberry Muffins



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- 1 package Yumee Yumee Muffins & Coffee Cakes mix
- 1 cup chopped fresh strawberries
- 2 eggs
- 1 cup sour cream
- 1/2 cup canola oil
- 1 teaspoon vanilla extract

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

Bake at 400 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 16 muffins