

Streusel Muffins



Muffins

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

Topping

1/3 cup granulated sugar
1/4 teaspoon ground cinnamon
3 tablespoons butter, cold
1/3 cup chopped pecans

In a medium bowl, combine eggs, sour cream, butter, and vanilla. Mix well. In a large bowl, stir wet ingredients into Yumee Yumee Muffins & Coffee Cakes mix. Mix well. Fill prepared muffin cups 2/3 full. Set aside.

In a small bowl, combine sugar and cinnamon. Mix well. Cut butter into sugar mixture until mixture resembles coarse crumbs. Add pecans and mix well. Top each muffin with a heaping teaspoon of sugar mixture.

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.

Makes about 14 muffins

Cook's Note: To make a coffee cake, pour batter into a greased 8-inch cake pan and top with cinnamon-sugar mixture. Bake for 25 to 35 minutes.



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Streusel Muffin Coffee Cake

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