

Sugar Cookie Muffins



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Muffins

1 package Yumee Yumee Muffins & Coffee Cakes mix
1/2 cup granulated sugar
2 eggs
1 cup sour cream
1/2 cup butter, melted
1/2 tablespoon lemon juice

Topping

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

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix and sugar. Mix well. In a separate bowl, combine eggs, sour cream, butter, and lemon juice. Mix well. Add wet ingredients into dry mixture. Mix well. Fill prepared muffin cups 2/3 full with batter. Set aside.

In a small bowl, combine flour and sugar. Mix well. Cut butter into dry ingredients until mixture resembles fine crumbs. Sprinkle topping over muffins.

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. Serve warm.

Makes about 18 muffins