

an



recipe

## SOUR CREAM MUFFINS

### ingredients

3 Eggs

1 1/2 c. Sour Cream

6 Tb. Unsalted Butter (melted & cooled)

1 1/2 tsp. Vanilla Extract

3/4 c. Sugar

2 1/4 c. Fruit

3 c. Flour

1 1/2 tsp. Baking Soda

1 1/2 tsp. Baking Powder

1/2 tsp. Salt

### method

- Whisk eggs, sour cream, butter, vanilla and sugar together.

- Mix in fruit.

- Combine flour, baking soda, baking powder and salt.

- Gently mix dry and wet ingredients together.

- Fill muffin cups 3/4 full. Sprinkle with cinnamon and sugar.

- Bake at 325 degrees for 20 minutes and a golden color on top.

- **Notes:**

- Will yield about a dozen muffins.

- Plain yogurt can be used instead of sour cream.

- Peaches, plums, berries...Any kind of fruit will do.

- This recipe is also great baked in a 9x9 square, round pie or loaf pan. Just make sure to butter/grease the pan well.

- Not sure if the muffins are done? Test by inserting a toothpick in the batter. If the toothpick comes out clean your treat is ready. If it's sticky bake for a little longer.