

SOUR CREAM COFFEE CAKE MUFFINS

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INGREDIENTS

Muffin batter:

- 2/3 cup butter
- 1 cup sugar
- 2 large eggs
- 1 1/2 teaspoon vanilla
- 1 cup sour cream
- 2 1/4 cup flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt

Streusel topping:

- 1/2 cup flour
- 1/2 cup brown sugar
- 2 tsp cinnamon
- 4 tbsp softened butter

Icing:

- 3/4 cup powdered sugar
- 2 tbsp milk



PREP TIME: 15-20 MINUTES COOK TIME: 15-20 MINUTES SERVING SIZE: 18-24 MUFFINS

DIRECTIONS

- In a mixer, combine softened butter and sugar.
- Mix on high till fluffy.
- Beat in eggs and sour cream. Mix on high.
- Add vanilla.
- In a separate bowl, combine flour, baking powder, baking soda, and salt.
- Pour in dry ingredients while mixing simultaneously.
- Beat for 25-30 seconds.
- Spray and line muffin pans.
- Full muffin pans, then top with streusel.
- Bake on 350 for 15-20 minutes, or until they have risen, and the center has set.
- Let cool, then top with icing.

SUNSHINE
& LACE