

BUTTERSCOTCH MUFFINS

SOURCE: QUICK COOKING, Jan/Feb 2002 (Jill Hazelton, Hamlet IN)

INGREDIENTS:

2 C all-purpose flour
1 C sugar
1 pkg (3.4 oz) instant butterscotch pudding mix
1 pkg (3.4 oz) instant vanilla pudding mix
2 tsp baking powder
1 tsp salt
1 C water
4 eggs
3/4 C vegetable oil
1 tsp vanilla extract

Topping:

2/3 C packed brown sugar
1/2 C chopped pecans
1 tsp ground cinnamon

DIRECTIONS:

In bowl, combine flour, sugar, pudding mixes, pudding mix, baking powder + salt. Combine water, eggs, oil + vanilla – stir into the dry ingredients just till moistened – fill greased or paper-lined muffin cups 2/3 full.

Combine topping ingredients – sprinkle over batter - bake 15-20 minutes at 350° F or till or till toothpick comes out clean – cool 5 minutes before removing from pans to wire racks.

Yield: about 18 muffins