

Top o'the mornin' muffins

INGREDIENTS

::Muffins::

1 package yellow cake mix	¼ cup water
2 packages instant pistachio pudding mix	¾ cup chopped pecans
1 cup sour cream	3 Tablespoons brown sugar
4 eggs	2 ½ teaspoons ground cinnamon
¼ cup vegetable oil	

::Pecan streusel topping*::

4 Tablespoons cold, unsalted butter	2 teaspoons ground cinnamon
1/3 cup flour	1 cup pecan halves
½ cup firmly packed light brown sugar	

**If you're not in the mood to make a streusel, simply combine the pecans, brown sugar, and 2 ½ teaspoons of cinnamon. When you fill cups, barely add batter to the bottom, add a hint of mixture, continue adding batter to ¾ full—top with more of the mixture.*

DIRECTIONS

1. Preheat oven to 350° F; grease or line cupcake pans (approximately 18).
2. In a medium bowl, combine butter, flour, brown sugar, and cinnamon—mixing the butter with your fingers until mixture forms coarse crumbs. Stir in pecans and set aside.
3. In a large mixing bowl, combine cake and pudding mixes.
4. Add sour cream, eggs, vegetable oil, and water. Mix until well blended.
5. Pour into prepared cupcake pans—filling approximately ¾ full.
6. Sprinkle streusel over the tops.
7. Bake for 30 minutes, or until the cakes spring back when touched.
8. Let cool for 10 minutes and enjoy!