



Sour Cream Coffee Cake Muffins

These muffins, using an old-fashioned coffee cake recipe, are tender with the perfect amount of sweet raisin and nut filling.

Yield: 12 large muffins

Ingredients

- 2 cups Pamela's Baking & Pancake Mix (280 gr)
- $\frac{2}{3}$ cup butter
- 1 cup white sugar
- 2 eggs, large
- 1 tsp vanilla
- 1 cup sour cream or whole milk plain yogurt
- FILLING
- 1 cup walnuts or pecans, medium chop
- $\frac{1}{4}$ cup white sugar
- $\frac{1}{4}$ cup light brown sugar
- 2 tsp cinnamon
- $\frac{1}{2}$ cup currants or raisins, plump in hot water, then drain (Optional)
- GLAZE
- 1 cup powdered sugar
- 2 to 3 TBSP water
- $\frac{3}{4}$ tsp vanilla

Directions

Preheat oven to 350°, rack in the middle of the oven.

GLAZE: Mix together until creamy. Add additional water if needed for a pourable consistency.

FILLING: Mix together and set aside.

CAKE BATTER: Soften butter in bowl of stand mixer. Add sugar and mix until creamed together. Add eggs one at a time and mix until thick, then add vanilla. On low speed, alternately add Pamela's Baking Mix, then sour cream, in two or three steps, until incorporated.

Spray 12 large muffin papers inserted in regular or large muffin pan. Spoon $\frac{1}{2}$ batter equally into cups, covering the bottom. Sprinkle $\frac{1}{2}$ of the filling over batter, repeat with layer of batter, then sprinkle remaining filling evenly over batter. Take a knife or chopstick, insert straight down into batter and move up and down a couple of times, around each muffin, to marbleize. Do not smooth out the batter.

Bake for 28 to 32 minutes; inserted toothpick will come out clean and edges will be just pulling away from the pan. While muffins are baking make the glaze. When cool remove from cupcake

papers and pour thin stream of glaze back and forth over muffins. To serve; place each muffin back into a fresh muffin paper.

Chef's Note: Toast nuts in 350° oven for 8 minutes before chopping for extra flavor.

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