

## **Apr. 11 – Toffee Delight Muffins**

### Ingredients:

2 c. flour  
1 c. sugar  
1 c. water  
4 eggs, beaten  
2 tsp. baking powder  
1 tsp. salt  
 $\frac{3}{4}$  c. oil  
1 tsp. vanilla  
1 pkg. instant vanilla pudding (dry)  
1 pkg. instant butterscotch pudding (dry)

### Topping:

1 c. packed brown sugar  
 $\frac{3}{4}$  c. chopped pecans  
1 Tbsp. cinnamon

### Directions:

In a large bowl, mix together flour, sugar, water, eggs, baking powder, salt, oil and both puddings. Beat for 2 minutes.

In a separate bowl, mix together the topping mixture of brown sugar, pecans and cinnamon. Fill each muffin cup  $\frac{1}{3}$  full with the batter. Sprinkle half the topping mixture onto the batter. Add remaining batter to fill each cup  $\frac{2}{3}$  full. Sprinkle the remaining topping onto the muffins.

Bake at 350° for 15-20 minutes. Yields 24 muffins