



Pineapple Muffins

Ingredients:

1/3 cup salted butter, melted.
1 large egg
8 oz. sour cream
8 oz. can crushed pineapple
2 cups self-rising flour
(or if using all-purpose flour, add:)
1/2 tsp baking soda
1/2 tsp salt
2 tsp baking powder)
1/2 cup brown sugar, packed
1/4 cup pecans, optional

Instructions:

Mix butter, egg, and sour cream. Fold in pineapple with its juice. In a separate bowl, combine flour, sugar, and pecans. Make a well in the dry ingredients, pour in the wet mixture, and stir. Spray the muffin pan. Fill muffin cups 3/4 full. Sprinkle with cinnamon sugar or Recipe #151 Streusel if desired. Bake at 350°F for 35-40 minutes. Serve hot with butter!

"This recipe is quick, easy, and a treat without the calories of cake or store-bought pastry. A must-try." - Tammy