

BLUEBERRY PECAN MUFFIN TOPS

Prep Time: 15 Minutes - Start to Finish: 1 Hour

Make the most of your mornings with these fruit-and-nut-flavored muffin tops! Betty Crocker™ Blueberry Muffin Tops are baked with the crunchy addition of chopped pecans. Add a sweet finish of smooth icing, and breakfast is served.

Muffin Tops

1 box (11.9 oz) Betty Crocker™ Blueberry Muffin Tops Mix
Water, vegetable oil and egg called for on muffin tops box
1/2 cup chopped pecans

Icing

1/2 cup powdered sugar
2 to 3 teaspoons milk

1. Heat oven to 400°F (375°F for dark or nonstick pan). Line large cookie sheet with cooking parchment paper; set aside.
2. In medium bowl, stir muffin tops mix, water, oil and egg just until blended (batter will be thick). Stir in pecans.
3. Drop batter by rounded tablespoonfuls about 2 inches apart onto lined cookie sheet. Top each muffin top with Streusel (from muffin tops box), about 1/2 teaspoon. Bake 10 to 13 minutes or until edges are light golden brown. Immediately remove from cookie sheet and transfer to cooling rack. Cool completely, about 30 minutes.
4. In small bowl, mix Icing ingredients until smooth and thin enough to drizzle. Drizzle over muffin tops. Store in airtight container at room temperature.

16 muffin tops

1 Muffin Top Calories 160 (Calories from Fat 70); Total Fat 7g (Saturated Fat 1.5g, Trans Fat 0g); Cholesterol 10mg; Sodium 115mg; Total Carbohydrate 21g (Dietary Fiber 0g, Sugars 13g); Protein 1g
% Daily Value: Vitamin A 0%; Vitamin C 0%; Calcium 2%; Iron 4%;
Exchanges: 1/2 Starch, 1 Other Carbohydrate, 1 1/2 Fat
Carbohydrate Choice: 1.5

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Use a cookie scoop to drop batter into neatly rounded tablespoonfuls on cookie sheet. Parchment paper makes for easy cleanup! If you don't have any parchment paper, grease cookie sheet. Sprinkle muffin tops with more chopped pecans just before serving, if desired. Serve muffin tops with your favorite Yoplait™ Yogurt to round out your breakfast.

