

Cinnamon Muffins

By Mary Ellen Cameron

Batter Mixture:

1 Box of Yellow Cake Mix (I use Pillsbury)

1 Small box of Instant Vanilla Pudding

$\frac{3}{4}$ cup Crisco Oil

$\frac{3}{4}$ cup water

4 Eggs

1 teaspoon vanilla

Sugar Mixture:

$\frac{1}{3}$ cup white sugar

2 Tablespoons cinnamon

$\frac{1}{2}$ cup chopped pecans

Glaze:

1 cup powdered sugar

2 Tablespoons milk

$\frac{1}{2}$ teaspoon vanilla

Mix together the batter mixture. In a separate bowl fix the sugar mixture. Line muffin pan with cupcake liners, put about a teaspoon or so in each cupcake liner, sprinkle about $\frac{1}{2}$ teaspoon of sugar mixture on top of batter, then top with batter mixture and top with sugar mixture. Bake in a 350° oven for 18-20 minutes. Let cool and drizzle tops with glaze. This will yield around 24 muffins.