

Cherry Cobbler Muffins

Savannah · 28/09/2024



Prep Time

37 mins

Difficult

Medium

Servings

12

Description

All the best of cherry cobbler in a muffin Any type of fruit pie filling can be substituted with just a little bit of processor pulsing

Ingredients

- - 2 cups all-purpose baking mix - $\frac{1}{4}$ cup white sugar - 1 egg - $\frac{1}{2}$ cup milk - 1 (21 ounce) can cherry pie filling
- divided - $\frac{1}{4}$ cup all-purpose flour - $\frac{1}{4}$ cup packed brown sugar - 2 tablespoons melted butter - $\frac{1}{4}$ tablespoon ground cinnamon

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Line a 12 cup muffin pan with paper baking cups. Stir together the baking mix
2. white sugar
3. egg
4. and milk in a bowl just until combined. Stir in $\frac{1}{2}$ of the cherry pie filling. Fill the lined muffin cups $\frac{2}{3}$ full. Top each muffin with 3 cherries from the remaining cherry pie filling. Mix flour
5. brown sugar
6. melted butter
7. and cinnamon together in a small bowl with a fork until crumbly. Sprinkle evenly over unbaked muffins. Bake in the preheated oven until a toothpick inserted into the center comes out clean
8. about 22 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.