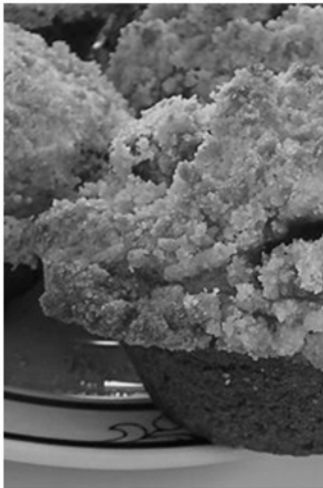




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## Raspberry Pecan Muffins

### Batter:

- 1 3/4 c. flour
- 1/2 c. sugar
- 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1/2 c. cold butter
- 1 egg
- 3/4 c. sour cream
- 1 tsp. almond extract

In a bowl, combine first 5 ingredients; cut in butter. Combine egg, sour cream and extract until smooth; stir into dry ingredients just until moistened. (Batter will be thick.) Set aside.

### Filling:

- 1 (8 oz.) pkg. cream cheese, softened
- 1 egg
- 1/4 c. sugar
- 1/2 tsp. vanilla

Beat cream cheese, egg, sugar and vanilla until smooth.

### Streusel Topping:

- 1/3 c. flour
  - 2 Tbsp. sugar
  - 1/3 c. chopped pecans
  - 2 Tbsp. cold butter
- Combine dry ingredients and cut in butter.  
3/4 c. raspberry pie filling

Fill greased muffin cups with layers of batter, cream cheese filling, raspberry pie filling, batter, and streusel topping. Bake at 350° for 30 minutes. Cool 5 minutes; cut around muffin and carefully remove to wire rack. Yield: 18 muffins.

