



Sour Cream Maple Muffins

1/2 cup Butter, softened	2 cups Flour
1 cup Wyman's Pure Maple Sugar	1 tsp. Baking Soda
2 Eggs	1 tsp. Baking Powder
1/2 tsp. Vanilla	1/8 tsp. Salt
8 oz Sour Cream	Chopped Pecans
Wyman's Pure Maple Sugar	

Cream Maple Sugar & Butter; add Eggs & Vanilla - cream again. Sift dry ingredients together. Add half of the flour mixture & half of the sour cream alternately to the Sugar/Butter mixture; beat. Add remaining flour & sour cream, mix well. Spoon into greased muffin tins. Sprinkle tops with chopped pecans & sprinkle a little Maple Sugar over all. Bake at 350 for 20-25 min.