

Printed From LycheesOnline.com

Lychee Sticky Muffins

2 cups of all-purpose flour
1 Tbsp. baking powder
1 tsp. ground cinnamon
1/4 tsp. of salt
2 eggs
1 cup of milk
1/4 cup of vegetable oil
1/2 cup of packed brown sugar
1 tsp. vanilla extract

Topping

1/4 cup of butter or margarine, melted
1 cup of chopped lychees

In a large bowl, combine flour, baking powder, cinnamon and salt.

In another bowl, beat the eggs, milk, oil, brown sugar and vanilla until smooth.

Stir into dry ingredients just until moistened.

Into each greased muffin cup, spoon 1 teaspoon butter, 1 teaspoon of brown sugar and 1 heaping tablespoon of lychees.

Top each with 1/4 cup of batter. Bake at 350 F for 25-30 minutes or until muffins test done. Invert pan onto a piece of foil. Let stand for 2 minutes; remove pan. Serve warm. Yield: 1 dozen