



## CHOCOLATE CHERRY MUFFINS

1	<b>TSG Apple Cake Mix</b>	½	cup water
3	eggs, beaten	⅓	cup cocoa
⅓	cup cooking oil	1	21-oz can cherry pie filling

1. Preheat oven to 350°F. Line a muffin tin with paper liners.
2. Mix cake mix, eggs, cooking oil, cocoa, and water in a medium bowl with a rubber scraper until well blended.
3. Pour filling into each paper cup. Top with a cherry. (Reserve remaining cherries for other use.) Bake for 20-22 minutes or until top springs back when touched.
4. Cool in pan on wire rack for 5 minutes, then remove from pan.
5. Sprinkle with powdered sugar (optional).