

THE *Dish*
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November 14, 2019



Dear Friends,

No fuss, no fail bread for all your holiday meals!

Brunches, Lunches, and Dinners, these muffins fit the bill!

As the holidays approach, maybe you've added Sister Schubert's Yeast Rolls to your grocery list and if you have, that's a great choice. We love Sister Schubert's. If, however, you want to make something yummy from scratch that everyone will love just as much if not more, I've got just the thing. Charlotte friends know this recipe well ... Sour Cream Muffins.

Sour Cream Muffins are part biscuit in texture and part muffin in shape. The best part is they are so delicious! I take that back. The best part is that they are so easy! No kneading the dough and letting it rise ... all of that sounds very scary to me. You simply mix the three ingredients – that's right – just three – drop into a mini muffin pan, and bake. You are ready to serve your guests a melt in your mouth muffin that's really a biscuit disguised as a muffin. They are so buttery, no butter needed on the table. You can even add shredded cheddar cheese if you'd like!

Don't be surprised when your house guests are warming for breakfast the next morning!

Happy holidays!

Dee Dee

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Sour Cream Muffins

YIELDS 24 In Order to Serve, Christ Episcopal Church

INGREDIENTS

2 cups self-rising flour

$\frac{3}{4}$ cup butter, melted

8 oz sour cream



Add 1 cup of finely shredded cheddar cheese if you'd like!

[Printer-Friendly Recipe](#)

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