

# Southern Hummingbird Muffins

## Ingredients

1 (18.25-ounce) package Betty Crocker yellow cake mix  
1/3 cup Wesson vegetable oil  
1 (8-ounce) can Dole crushed pineapple, well drained with juice reserved  
3 Eggland's eggs  
1 teaspoon McCormick ground cinnamon  
1 ripe Dole banana, cut up  
3/4 cup Kirkland chopped walnuts, divided  
1/2 cup chopped Maraschino cherries, well drained, divided

## Instructions

Preheat oven to 350 degrees F. Coat 18 muffin cups with cooking spray.

In a large bowl, combine cake mix, oil, pineapple, eggs, and cinnamon. Add enough water to reserved pineapple juice to make 1/2 cup; add it to bowl then beat with an electric mixer until mixture is thoroughly combined.

Stir in banana, 1/2 cup walnuts, and 1/4 cup cherries; mix well then pour into prepared muffin cups. Sprinkle with remaining nuts and cherries.

Bake 22 to 25 minutes, or until a toothpick inserted in center comes out clean. Let cool 10 to 15 minutes, then remove from muffin cups. Let cool completely.

Source : [allrecipes.com](http://allrecipes.com)