

Cherry Muffins

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Blueberry muffins have nothing on these densely ripe and fruity cherry muffins.

Ingredients:

3 ½ cups all-purpose flour
¼ cup sugar
1 tablespoon baking powder
1 teaspoon salt
1 large egg, lightly beaten
2 cups milk
1/3 cup vegetable oil
2 teaspoons almond extract
¾ cup tart cherries
1/3 cup chopped pecans

Directions:

- 1) Preheat oven to 400F. Grease a 12-muffin muffin tray.
- 2) Sift together flour, sugar, baking powder, and salt in a medium bowl. In a separate large bowl, whisk together egg, milk, oil, and almond extract until smooth. Add flour mixture to wet mixture; stir until blended. Gently fold in cherries and pecans.
- 3) Spoon batter into prepared muffin tray, filling each about 2/3 full. Bake about 24 to 28 minutes, until a toothpick inserted into the center of a muffin comes out clean.