



Cherry Almond Muffins

Courtesy of Lori Bayne, MACC's Customer Master Product Owner

2 $\frac{3}{4}$ cups flour

4 eggs

1 teaspoon baking soda

$\frac{1}{2}$ to 1 teaspoon almond extract

$\frac{1}{2}$ teaspoon vanilla

$\frac{1}{2}$ teaspoon salt

1 $\frac{1}{2}$ cups sugar

1 $\frac{1}{2}$ cups sour cream

1 $\frac{1}{2}$ cups sour cherries (see note- I just use a 15 oz. can of cherries)

8 Tablespoons (1 stick) butter, room temperature

Preheat oven to 400 degrees. Grease and flour muffin tin cups or line with paper muffin cups. Combine flour, soda, and salt in a bowl and mix well. In a separate mixing bowl, cream together the butter, and sugar until fluffy. Beat in the eggs, almond extract, vanilla, and sour cream. Gradually add the dry ingredients to the wet mixture and mix until just moistened (over mixing will make the muffins tough). Fold in the cherries. Fill the muffin cups about $\frac{2}{3}$ full with batter. Bake at 400 degrees for 20-25 minutes or until a toothpick comes out clean and tops are lightly browned.

Note: sour cherries can usually be found frozen, canned, or dried. If frozen or canned, drain off any juice before using. If dried, chop into smaller pieces and they taste great as well.

Prep Time: 15 minutes

Baking Time: 20-25 minutes

Yields: 24