



## Cherry Almond Muffins

### Ingredients

1/2 cup (8 tablespoons) butter  
1 cup granulated sugar  
2 large eggs  
1 teaspoon almond extract

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2 cups Unbleached All-Purpose Flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup milk

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2 cups cherries, pitted, coarsely chopped, and drained  
1 cup slivered almonds, lightly toasted  
Granulated sugar, for topping the muffins

### Directions

- Preheat the oven to 375°F. Line with paper, or lightly grease a 12-well muffin pan.
- Cream the butter and sugar until fluffy. Beat in the eggs, one at a time. Add the almond extract.
- Sift together the dry ingredients and add them to butter/sugar mixture alternately with milk. Gently fold in almonds and cherries.
- Spoon muffin batter the pan; cups will be quite full. Sprinkle each muffin with a little granulated sugar, and bake for 30 minutes, or until muffins test done.
- Store at room temperature for 3 days, or freeze for up to a month.