

Almond Peach Muffins



Preparation Time:

10 mins

Cooking Time:

20 mins

Total Time:

30 mins

Servings:

12 Muffins

Ingredients

1-1/2 cups all-purpose flour

1 cup sugar

3/4 teaspoon salt

1/2 teaspoon baking soda

2 eggs

1/2 cup canola oil

1/2 teaspoon vanilla extract

1/8 teaspoon almond extract

1-1/4 cups chopped peeled fresh peaches

1/2 cup chopped almonds

Directions

In a large bowl, combine the flour, sugar, salt, and baking soda.

In another bowl, beat the eggs, oil, and extracts; stir into dry ingredients just until moistened.

Fold in peaches and almonds.

Fill greased or paper-lined muffin cups three-fourths full.

Bake at 375° F for 20-25 minutes or until a toothpick inserted near the center comes out clean.

Cool for 10 minutes before removing from pan to a wire rack.

Serve warm.

Notes

A 14-1/2-ounce can of peaches, drained and chopped, may be substituted for the fresh peaches