

Peach muffins/cupcakes



Recipe by: Parsley on Food.com, ("Peach Muffins")

What you need

- 1 ½ cups of flour
- ¾ teaspoon of salt
- ½ teaspoon of baking soda
- ½ cup of sugar
- ¼ teaspoon of cinnamon
- 2 eggs, well beaten
- ½ cup of oil
- ¼ cup of chopped almonds (optional)
- 1 ¼ cups of chopped peaches (fresh or canned)
- Muffin cups or tins

Preparation (60 minutes):

Servings: 12

1. Preheat oven to 350 °F (180 °C)
2. In a large mixing bowl, combine the flour, salt, baking soda, sugar and cinnamon. Add the eggs and oil, and stir just until dry mixture is moistened
3. Stir in almonds if using them
4. Stir in the chopped peaches. If using canned peaches, juice from the can may be added if mix is too dry (doesn't hold or is powdery)
5. Pour about 1/3 cup of batter into the muffin tins. Bake for 20-25 minutes or until toothpick test shows that they are ready (insert toothpick into muffin centre, then remove. If toothpick is wet, the muffin needs longer cooking)