



## **Peach Almond Muffins from She Makes and Bakes**

Prep time: 20 minutes; Bake time: 28 minutes at 350

Makes 10-11 muffins

\*Note: If you live at high altitude, decrease the baking powder to 2 1/4 teaspoons and keep everything else the same. Also note that the batter is really thick, and the original recipe says it makes 8 muffins instead of 10-11 that I got out of it.

2 large ripe peaches  
2 cups (225 g) all purpose flour  
1 tablespoon (15 ml) baking powder\*  
1/2 cup + 3 tablespoons (150 g) sugar  
1/4 cup + 4 teaspoons (40 g) ground almonds  
2 eggs  
6 tablespoons (75 g) butter, melted and cooled  
1/4 cup (50 ml) canola oil  
4 teaspoons (20 ml) sour cream  
1 tablespoon (15 ml) sliced almonds (for the garnish)

Preheat your oven to 350 degrees.

Cut one peach into small pieces for inside the muffins. Cut the other peach into crescent slices for the top and set aside.

In a large bowl, stir together the flour, baking powder, sugar, and ground almonds. In a separate bowl, mix together the eggs, melted and cooled butter, oil, and sour cream. Pour the wet ingredients into the bowl with the dry ingredients. Partly fold in, add the chopped peaches, and continue to fold in until just combined.

Spoon the batter into a paper-lined muffin tin until the cups are 3/4 full (I put four tablespoons of batter into each cup). Arrange the peach slices on top of the muffins and sprinkle the sliced almonds on top. Bake for 27-29 minutes or until a toothpick comes out clean. Let stand in the pan for a few minutes and then remove to cool.