

APRICOT ALMOND MUFFINS

INGREDIENTS

1 1/2 cups all-purpose flour
3/4 cup sugar
1/2 teaspoon salt
2 teaspoons baking powder
1/3 cup butter, melted and cooled slightly
1 egg, lightly beaten
2/3 cup milk
1 teaspoon almond extract
1 1/2 cups fresh apricots, cut to 1/4- 1/2 inch chunks

For the streusel topping

1/2 cup sugar
1/4 cup almond flour/meal
1/4 cup flour
1/3 cup butter, cubed
1/2 cup sliced almonds, toasted

DIRECTIONS

Preheat oven to 400F. Grease muffin cups or line with muffin liners.

Combine flour, sugar, salt and baking powder in one bowl. In another small bowl, combine melted butter, almond extract, milk and egg. Mix this with flour mixture. Fold in apricot pieces. Fill muffin cups right to the top, and sprinkle with crumb topping mixture.

To make streusel topping: Mix together sugar, almond meal, flour and butter. Mix with fork until it looks like coarse sand. Sprinkle over muffins, along with the almond slices, before baking. Press down streusel and almond slices a little so not too much falls off during baking.

Bake for 20 to 25 minutes in the preheated oven, or until a toothpick come out clean and they are a golden brown.