

PEACH ALMOND MUFFINS

INGREDIENTS

1 1/2 cups all-purpose flour
1/2 cup almond meal
2/3 cup sugar
1/4 teaspoon salt
2 teaspoons baking powder
1 teaspoon baking soda
2 large eggs
3/4 cup plain yogurt
Zest of 2 lemons, finely grated
1/4 cup lemon juice (about 1 lemon)
1 1/2 teaspoons almond extract
1/2 cup unsalted butter, melted
3 peaches, two diced and the other sliced
1/2 cup almond slices

DIRECTIONS

Preheat oven to 400F and line muffin tins with baking cups.

In a large mixing bowl, whisk together flour, almond meal, sugar, salt, baking powder and baking soda. In a separate bowl, combine the eggs, yogurt, lemon zest, lemon juice, almond extract, and melted butter. Stir into the flour mixture just until the ingredients are incorporated. Let sit for 20-30 minutes before adding the diced peaches. Gently fold peaches into the batter.

Fill muffin cups two-thirds of the way with batter, then lay on a slice or two of peach and a few almond slices. Press down a little so they stay put. Bake for approximately 18-20 minutes, or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pan to a wire rack to cool completely.