THE J.M. SMUCKER Co

Fresh Peach Raspberry Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	32 mins	12	N/A

Ingredients

- 1/2 cup (125 mL) butter, softened
- 1 cup (250 mL) sugar
- 2 eggs
- 1/4 tsp (1 mL) almond extract
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 1/2 tsp (7 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1/2 tsp (2 mL) cinnamon
- 1/4 tsp (1 mL) nutmeg
- 3/4 cup (175 mL) **Carnation®** Evaporated Milk, any type
- 1 cup (250 mL) fresh raspberries
- 1 cup (250 mL) fresh peaches, peeled and chopped, plus additional for garnish if desired
- 1/4 cup (50 mL) natural turbinado sugar

Directions

Step 1:

Preheat oven to 375°F (190°C). Line 12 muffin pans with paper liners.

Step 2:

Beat butter and sugar on high speed of electric mixer until creamy. Beat in eggs and almond extract. In separate bowl, combine flour, baking powder, salt, cinnamon, and nutmeg. Add to creamed mixture, alternately with milk, mixing well between additions. Stir in raspberries and peaches. Spoon into prepared pans. Sprinkle with raw sugar and garnish with peach slices if desired. Bake in preheated oven 30-32 minutes or until toothpick inserted in centre comes out clean.

Images

