

Peach Muffins

Ingredients

2 1/4 c Flour
1 c Sugar (plus 2 tablespoons)
1 T Baking Powder
1 t Ground Ginger
1 t Ground Cinnamon (plus a sprinkle)
3/4 t Salt
1/2 c Vegetable Oil
1/2 c Milk
2 Eggs
2 t Vanilla Extract
2 c Peaches (peeled and diced)
2 T Turbinado Sugar

Instructions

- 1.Preheat the oven to 400 degrees. Prepare a muffin tin with 12 muffin liners or spray with nonstick spray. Set aside
- 2.In a medium size bowl combine flour, sugar, baking powder, ginger, cinnamon, and salt. Mix well and set aside.
- 3.In small mixing bowl combine the oil, milk, eggs and vanilla. Whisk well and pour into the dry ingredients.
- 4.Use a fork to stir until everything until it is just combined. Careful not to over mix. Fold in the peaches gently. Divide the batter into the prepared muffin tin. Fill each muffin to 3/4 of the way full.
- 5.Sprinkle the top of each muffin with 1/2 teaspoon of turbinado sugar and a dash of cinnamon.

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6. Bake at 400 degrees for 15-20 minutes. Muffins are done when toothpick inserted in the center comes out clean.