

nectarine muffins

recipe: adapted from *Homestyle's Cookies, Muffins and Cakes*

Yields about 18 muffins.

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 3/4 cup brown sugar
- 1/2 cup unsalted butter, melted and cooled slightly
- 1 cup milk
- 2 large eggs, lightly beaten
- 1 heaping cup peeled, diced nectarine (1-2 nectarines)
- 1-2 tablespoons brown sugar for topping

Preheat the oven to 400°F. Grease or line 18 muffin wells.

Sift together the flour, baking powder, salt and cinnamon into a large bowl. Stir in the brown sugar. Make a well in the centre of the dry ingredients.

In a separate bowl, mix together the butter and milk, and then stir in the lightly beaten eggs. Pour all at once into the centre of the dry ingredients, and then fold until just combined. The batter will be lumpy - don't over mix.

Fold in the diced nectarines.

Spoon the batter into the prepared muffin tins and sprinkle a little brown sugar on to the top of each muffin. Bake for about 15-17 minutes, until golden brown and a cake tester inserted into the centre of a muffin comes out clean.

Cool on a wire rack.