**Cherry Almond Muffins**

Are you a fan of eating cakes for breakfast? Do I even need to ask such a question?! Well, I’m! I’m all up for cakes anytime, everytime, all the time!

If you’ve noticed, I haven’t posted many fruity bakes here. If you are an old timer here, you probably know that I’m not a fruit person. Though I’ve changed a teeny tiny bit in the recent years, I still can manage without fruits and am perfectly ok with it.

Though am not a raw fruit person, I tend to eat it, fried or baked ;) Say like this [Ethakkappam](https://mariasmenu.com/vegetarian/ethakka-appam-banana-fritters), [Banana Ghee Roast](https://mariasmenu.com/kerala-recipes/caramelised-banana-ghee-roast) or [Apple Cinnamon Muffins](https://mariasmenu.com/cupcakes/apple-cinnamon-streusel-muffins) or Blueberry Muffins.

So, when Jose brought these Cherries, I didn’t think much of it. Then one day, when I was kinda free and was in a mood to bake, I thought I’ll try something fruity for a change. After all fruits are good for you, right?

I searched for baking recipes using fresh Cherries and found this one. I always prefer simple fuss free recipes for my baking, unless am baking for a special occasion. This is a pretty straightforward recipe, you don’t even need an electric beater for this and it’s one bowl, sounds great, right?

If you ask me, the only time consuming / difficult part of it is pitting cherries, so that gives you an idea about how easy this recipe is.

Now, coming to these muffins. We really enjoyed it! It’s everything a muffin is supposed to be! It has a beautiful dome with a crusty top, soft tender crumbs and a good amount of fresh fruits and nuts in it. The color, texture, flavor… everything was spot on.

And btw, this was the first time ever I ate cherries (\*shock\*) and I think, I need to eat more Cherries, so I’ll be baking this muffin again n again n again, well you get the picture…

Here is the recipe…

 AmericanKeyword: BakingAuthor: Maria Jose Martin

**Ingredients**

* 1/2 cup Unsalted butter, softened
* 1 cup Sugar
* 2 large Eggs
* 1 tsp Almond Extract (I didnt use any)
* 2 cups Plain flour (refer notes)
* 2 tsp Baking powder
* 1/2 tsp Salt
* 1/2 cup Milk
* 2 cups Cherries (pitted, coarsely chopped, and drained)
* 1 cup Slivered Almonds, lightly toasted (I used Almond flakes)
* Sugar (for topping the muffins)

**Instructions**

* Preheat the oven to 375°F. Line with paper, or lightly grease a 12-well muffin pan.
* Cream the butter and sugar until fluffy.
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* Beat in the eggs, one at a time. Add the almond extract.
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* Sift together the dry ingredients.
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* Add sifted flour to butter/sugar mixture alternately with milk.
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* Gently fold in almonds and cherries.
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* Spoon muffin batter the pan; cups will be quite full. Sprinkle each muffin with a little granulated sugar, and bake for 30 minutes, or until muffins test done.
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* Store at room temperature for 3 days, or freeze for up to a month.

**Notes**

I only made half the qty and got 6 muffins. Instead of using 1 cup Plain flour, I used 3/4 plain flour and 1/4 cup almond flour.

The batter is medium thick consistency.

Though I sprinkled the sugar on top before baking, it kinda dissolved. So I sprinkled some more sugar towards the end of baking.

If you prefer a well browned muffin, bake only the top portion for the last 3-4 mins of baking.

My muffins were ready in 25 – 27 mins.