

Cherry Almond Muffins

Adapted from [Keep It Simple Foods](#)

Yields 12 muffins

1 1/2 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

1 egg

1/2 cup milk

1/4 cup natural applesauce

1 teaspoon vanilla extract

1/2 teaspoon almond extract

1/2 cup sugar

1 cup fresh cherries, pitted and halved

1 cup sliced almonds, divided

Crystal or sanding sugar, for garnish (optional)

Preheat oven to 400 degrees F (200 degrees C).

In a medium mixing bowl, stir together all the ingredients, except the cherries and sliced almonds, until smooth. Fold in the halved cherries and 1/2 cup sliced almonds.

Spoon batter into a well-greased muffin tin, filling the cups 2/3 full. Sprinkle remaining sliced almonds and a pinch of sugar evenly over the muffins. Bake for 18-20 minutes, or until lightly golden and a toothpick inserted into the center of the muffin comes out clean. Cool to room temperature before storing.

Best served warm with a small pat of butter.