

Sweet Tart Cherry Muffins

3 cups and 2 tablespoons (375 grams) AP flour
1 cup (200 grams) sugar
1 rounded teaspoon cinnamon
1/2 teaspoon nutmeg
4 teaspoons baking powder
1/2 teaspoon salt
1 cup (240 ml) milk/soy milk
1/8 teaspoon almond extract
2 eggs
1/2 cup (120 ml) canola oil
1 - 1 1/2 cups fresh (or frozen, but don't defrost) cherries, halved, pitted and destemmed

Directions:

Preheat the oven to 425 F/220 C. Take a 12 cup muffin tin and a 6 cup muffin tin and generously spray with oil. Set aside.

In a large bowl, mix the flour, sugar, cinnamon, nutmeg, baking powder and salt till combined. Make a well in the middle and add the milk/soy milk, almond extract, eggs and oil. Combine just till ingredients are incorporated - do not overmix!! If you do, you'll get a tough muffin. Fold the halved cherries into the batter and immediately scoop out evenly into the muffin tins. Pop into the hot oven and bake at 425F/220C for 5 minutes. Without opening oven door, lower temperature to 375 F/190 C for an additional 13-14 minutes or till tops are nicely domed and muffins golden brown and when checked with a wooden toothpick, it comes out with a few crumbs on it. Cool on wire racks at least 5 minutes before removing from muffin tins and you will see they are much less likely to stick.