

Cherry Almond Muffins

½ cup butter
1 cup sugar
2 eggs
2 cups flour
½ cup milk
2 tsp baking powder
½ tsp salt
2 cups cherries, pitted, coarsely chopped, and drained
1 cup slivered almonds
1 tsp almond extract
Sugar, to sprinkle

Cream butter and sugar until fluffy. Beat in eggs, one at a time.

Sift together dry ingredients and add them to butter/sugar mixture alternately with milk. Stir in almond extract, then gently fold in almonds and cherries.

Spoon muffin batter into 12 greased muffin cups (cups will be quite full). Sprinkle each muffin with a little sugar, and bake in a preheated 375 degree oven for 30 minutes or until muffins test done.