

# **Rocking Horse Manor Cherry Muffins**

## **Ingredients**

**2 cups plus 2 tablespoons flour  
1 cup sugar  
2 teaspoons baking powder  
1/4 teaspoon salt  
2 eggs, beaten  
1/2 cup butter or margarine, melted  
1 teaspoon almond extract  
2 cups fresh halved red cherries**

## **Topping**

**1/4 teaspoon ground nutmeg  
1 to 2 tablespoons sliced almonds**

## **Preparation**

**In mixing bowl, stir together flour, sugar, baking powder and salt. Make a well in center and set aside. In another bowl, combine eggs, milk, butter and extract. Add to flour mixture all at once: stir just until moistened. Gently fold in cherries. Spoon into well-greased muffin tins. Combine topping ingredients and sprinkle over batter. Bake at 375 degrees for 20 to 25 minutes or until golden brown. Cool a few minutes before removing from pan.**

**Makes 12 muffins**

**Enjoy!**

