

Cherry & Almond Muffins

- 2 Cups All-Purpose Flour
- 2 teaspoons Baking Powder
- 1/3 Cup Sugar
- 1/4 teaspoons Salt
- 1 Cup Almond Milk
- 4 Tablespoons Margarine (softened)
- 1 teaspoon Almond Extract
- 1 Cup Frozen Cherries (defrosted)
- 2 Tablespoons Applesauce
- Raw Sugar & Raw Almond Slices to sprinkle over the top. We didn't put any Almonds on ours because when I went to get them - they were really stale.
- Baking Spray (there are several vegan ones - just read the label to make sure)

Heat oven to 400.

Spray your muffin pan with a light coating of Baking Spray.

In a large bowl, combine Flour, Baking Powder, Sugar and Salt with a wire whisk to make sure they are blended. Add Almond Milk, Margarine, Almond Extract and Applesauce and blend with a hand held electric mixer on the lowest speed.

Now this Batter is freakin' sticky as the day is long. I mean remember that movie [The Blob](#)... it's like that. You have to watch it to make sure it doesn't climb up into your mixer... because it will.

Fold in the defrosted Cherries. Fill muffin pan about 3/4 of the way full. Then sprinkle the top with Raw Sugar and a few Raw Almond Slices. Bake for 20 to 25 minutes or until they are golden brown and you can remove a toothpick from the largest muffin cleanly.