

# Apricot-Almond Muf?ns

Recipe By *Dining In*



Cooking and Prep:  40  
m

Serves:  12

Contains:     

Preference: Parve

These muffins are truly a special treat with a nutty, fruity touch.

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Dining In

## Ingredients (17)

### Muffins

- 3/4 cup diced, dried apricots
- 1 tablespoon hot water
- 1 tablespoon lemon juice
- 1 and 3/4 cups flour
- 1/2 cup sugar
- 1 teaspoon **Haddar Baking Powder**

- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 6 tablespoons margarine, melted
- 1 egg
- 1 (6-ounce) container vanilla yogurt
- 1/4 cup Tuscanini Apricot Preserves
- 3/4 teaspoon Gefen Almond Extract
- 1/2 cup sliced almonds

---

### Glaze

- 1/4 cup Gefen Confectioners' Sugar
  - 1 teaspoon milk
  - 1/2 teaspoon Gefen Almond Extract
- 

## Start Cooking

### Prepare the Muffins

1. Preheat oven to 400 degrees Fahrenheit. Grease or line a 12-cup muffin tin.
2. In a small bowl, stir together the first three ingredients; let stand. In a large bowl, combine the next five (dry) ingredients. In yet another bowl, mix together the next five (liquid) ingredients.
3. Stir liquid and dry ingredients together until partially mixed. Add apricots; stir until just blended.
4. Divide evenly among muffin cups; sprinkle with sliced almonds. Bake 20 to 25 minutes or until golden brown and toothpick inserted in center comes out clean.
5. In a small bowl, stir together all the glaze ingredients. Drizzle over muffins and serve warm or at room temperature.

### Credit

Photography and Styling by Chavi Feldman