

Cherry Muffins

Recipe By *Brynie Greisman*



Cooking and Prep:  40
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Serves:  12

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Source: Family Table by
Mishpacha Magazine

Cherries have a long association with America's first president, George

Washington, who supposedly cut down a cherry tree and could not tell a lie.

While working on this recipe, I was reminded of our eighth grade YOB graduation trip (yes, it was many years ago!) to Washington D.C., where thousands of cherry blossoms bloom each spring — a most incredible sight. These pink-tinged muffins are a special treat for dessert or with a cup of tea.

Ingredients (12)

Main ingredients

- 2 cups flour
- 4 teaspoons **Haddar Baking Powder**
- 1/2 cup sliced or chopped almonds (sliced is preferable), divided
- 1/2 cup wheat germ
- 1 teaspoon salt

- 1–2 teaspoons coarsely grated orange rind, or to taste
 - 2 eggs
 - 1/4 cup dark brown sugar
 - 1 teaspoon **Gefen Almond Extract**
 - 1/4 cup oil
 - 6 tablespoons **Gefen Soy Milk**
 - 1 14-oz (400 gram) container cherry pie filling (or make your own – see [Homemade Cherry Pie Filling](#) recipe)
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Start Cooking

Prepare the Muffins

1. Combine flour, baking powder, half of the almonds, wheat germ, salt, and orange rind in a large bowl, and mix thoroughly.
2. Whisk eggs, sugar, almond extract, oil, and soy milk until well blended.
3. Add to flour mixture and stir just until combined. (If mixture appears too dry or stiff, add a small amount of soy milk.)
4. Add cherries and blend together quickly.
5. Spoon into muffin tins.
6. Sprinkle remainder of almonds on top of muffins.
7. Bake at 375 degrees Fahrenheit (190 degrees Celsius) for 22–25 minutes or until they just begin to brown on top.

Note: These muffins freeze well.

Tip: If you have sliced almonds, chop 1/4 cup for the muffin batter and leave the remaining 1/4 cup as is to sprinkle on top.

Variation: To make these muffins low-fat, use 2 tablespoons oil and 2 tablespoons applesauce in place of the oil. Also, you can substitute whole wheat flour and a few spoons of ground flaxseed for part of the wheat germ.