

CHERRY PECAN CREAM CHEESE MUFFINS

Ingredients

Muffins:

- 1½ cups all-purpose flour
- ½ cup granulated sugar
- tsp baking powder
- ½ tsp salt
- 1 large egg
- ¼ cup vegetable oil

- ½ cup milk
- 10 oz. stemmed maraschino cherries, divided
- ½ cup pecan pieces, divided

Filling:

- 4 oz. whipped cream cheese
- 2 cups confectioners' sugar
- ½ tsp almond extract

Instructions

1. Preheat oven to 375 degrees F and line a muffin pan with liners.
2. In a small bowl, whisk together flour, sugar, baking powder, and salt and set aside.
3. In a large bowl, or stand mixer fitted with a whisk attachment, beat together egg, oil, and milk. Slowly add in the dry ingredients just until combined.
4. Drain and rinse cherries. Set 12 stemmed cherries aside and remove the stems from the others and add them to a food processor or blender.
5. Pulse until cherries are little bits and add them to the batter with ⅓ cup of the pecan pieces. Beat for about 10 seconds until cherry bits and pecans are full incorporated.
6. Fill liners about ⅔ full of batter and sprinkle with remaining pecan pieces.
7. Bake for 18 to 20 minutes until toothpick comes clean when inserted into the center.
8. Transfer to cooling rack to cool.
9. Once cooled, core the center of the muffins about halfway down.
10. Add cream cheese, confectioners' sugar and almond extract to a small bowl or stand mixer and beat until smooth, transfer to a frosting bag or decorator tool and pipe filling into the cored-out muffins.
11. Top each muffin with one of the cherries you set aside earlier.

