



## PEACHY MUFFINS

(Yield – 1 doz.)

1 can (1 lb.) sliced cling peaches  
2 c. sifted Heckers or Ceresota Unbleached Flour  
3 tsp. baking powder  
1 tsp. salt  
1/3 c. sugar  
1 egg  
1 c. milk  
1/4 c. melted butter  
1 tsp. grated lemon rind  
Sugar  
Cinnamon

Preheat oven to 400°.  
Grease muffin pan.  
Drain peach slices *thoroughly*.

Sift together flour, baking powder, salt and sugar into mixing bowl. Beat egg lightly and combine with milk, butter, and lemon rind. Add to dry mixture, stirring only until all is moistened. Fill prepared muffin cups about 1/2 full. Top each muffin with several peach slices, pressing them lightly into the batter. Sprinkle tops with sugar and cinnamon. Bake in preheated oven about 30 minutes or until done. Remove from oven, allow to stand a few minutes, then remove from pans.

