

## DRIED CHERRY MUFFINS

Muffins complement any meal from breakfast to dinner.



### Topping:

- 1/4 cup all-purpose flour
- 2 tablespoons granulated sugar
- 1/4 teaspoon ground cinnamon
- 1 tablespoon butter or margarine

### Muffins:

- 1 1/2 cups all-purpose flour
- 1/2 cup granulated sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs
- 2/3 cup sour cream
- 1/3 cup vegetable oil
- 1/3 cup milk
- 1 cup dried tart cherries
- 1/2 cup coarsely chopped pecans

For the topping, combine flour, sugar and cinnamon in a small bowl; mix well. Cut in butter until mixture resembles coarse crumbs; set aside.

For the muffins, combine flour, sugar, baking powder, baking soda and salt in a large mixing bowl; set aside. In a large mixing bowl, combine eggs, sour cream, oil and milk. Beat with electric mixer at medium speed 2 minutes, or until combined. Add flour mix; beat just until combined. Stir in cherries and pecans. Portion batter evenly into 12 paper-lined or lightly greased muffin cups (2-3/4 inches in diameter). Sprinkle reserved crumb topping evenly over batter.

Bake in a preheated 375-degree oven 18 to 20 minutes, or until light brown.

Makes 12 muffins.