

Peach Muffins

Kitchen # _____

2 cups flour
2 teaspoons baking powder
¼ teaspoon baking soda
¼ teaspoon salt
1 teaspoon cinnamon
¾ cup brown sugar
1 egg
⅓ cup oil
½ cup peach juice (from canned peaches)
½ cup milk
½ teaspoon vanilla
1 cup canned peaches (chopped)

Topping

2 tablespoons brown sugar

Combine flour, baking powder, baking soda, salt, cinnamon and brown sugar in a bowl. In a separate bowl combine egg, oil, peach juice, milk and vanilla. Mix wet ingredients into dry ingredients. Add chopped peaches; Stir muffin batter just until peaches are mixed into batter. Place in a muffin tin lined with paper cups and top with a sprinkling of brown sugar. Bake in a preheated 375 degree oven for 20-22 minutes. Allow muffins to cool slightly and then remove from the pan and continue cooling on a baking rack.

_____ Preheat oven, line muffin tins with paper liners and chop peaches (save liquid)

_____ Measure flour, baking powder, baking soda into a large mixing bowl.

_____ Measure salt, cinnamon and brown sugar into flour mixture.

_____ Measure egg and oil into a small mixing bowl.

_____ Measure peach juice, milk and vanilla to egg mixture.

_____ Mix wet ingredients into dry ingredients; Add chopped peaches; stir just until ingredients are mixed (*do not overmix*).

_____ Evenly divide batter into muffin cups with a cookie scoop.

_____ Measure second brown sugar & sprinkle muffin tops evenly.

_____ Place muffins in oven, set timer; test muffins with toothpick. If done, remove from oven to cool, if not, reset timer and repeat the process.

_____ Wash dishes & Empty sink drains

_____ Rinse & Dry dishes & sink

_____ Put dishes away & place dirty towels in laundry basket

_____ Wipe off counters, stove, microwave & tables

_____ Sweep the floor & Empty the trash