Cherry and Almond Muffins

Ingredients

240g flour

140g caster sugar

6g baking powder

2g salt

1 egg

100g unsalted butter, melted

60 ml milk

150g griottine cherries

100g ground almonds

150g flaked almonds

2g almond essence

Method

1. Preheat the oven to 160ºC.
2. Mix together the first four dry ingredients.
3. Then add the melted butter and egg.
4. After the ground almonds and almond essence.
5. Carefully with a spatula fold in the flaked almonds and the griottine cherries.
6. Spoon into paper cases.
7. Bake in the pre-heated oven for about 20 minutes.