

Boysenberry Filled Almond Muffins

Ingredients

2 cups all purpose flour
2/3 cup sugar
2 tsp baking powder
½ tsp salt
1 cup milk
½ cup butter or margarine melted
1 egg slightly beaten
1 tsp vanilla
½ tsp almond extract
5 tbl boysenberry preserves
42 whl blanched almonds toasted
2 tbl sugar

Method

Heat oven to 180° C . Grease 14 muffins cups. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour, sugar, baking powder and salt, mix well. Add milk, butter, egg, vanilla and almond extract; stir just until dry ingredients are moistened. Fill prepared tins ½ full. Spoon 1 teaspoon preserves into centre of batter. Top with remaining batter, filling tins ¾ full. Top each muffin with 3 whole almonds; lightly press into batter. Sprinkle evenly with 2 tablespoons sugar. Bake at 180°C for 12 to 20 minutes or until golden brown. Cool 5 minutes; remove from pans.