

Good Eats Recipes

Pecan Muffins

What You Need:

1 3/4 cups sifted all purpose flour
1/2 cup sugar
1 egg
1/2 teaspoon salt
1/2 cup sour cream
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 cup GOOD EATS Peach Preserves
1 teaspoon vanilla extract
2/3 cup chopped pecans, toasted

Directions:

Position rack in center of oven and preheat to 400°F. Line 10 muffin cups with muffin papers. Sift first 5 ingredients into large bowl. Whisk sour cream, preserves, egg and vanilla to blend in medium bowl. Add sour cream mixture and pecans to dry ingredients and stir just until combined; do not overmix. Divide batter among muffin cups. Bake until tester inserted into center of muffins comes out clean, about 20 minutes. Cool 15 minutes before serving.