



Cherry Muffin

Makes 12

Amount	Unit	Ingredient
3	pc	Eggs
1 ½	Cup	Whole Milk
1	tsp	Vanilla Extract
3	cup	AP Flour
1	cup	White Sugar
2 ½	tsp	Baking Powder
1	pinch	Salt
⅛	tsp	Cinnamon
1/2	cup	Cold Unsalted Butter
1	pint	Cherries
1	tsp	Lemon Zest
2	Tbsp	Unsalted Butter

1. Preheat oven to 350. Wash cherries under cold running water.
2. Whisk together eggs, milk and vanilla extract.
3. Whisk together all of the dry ingredients
4. Cut the butter into roughly dice-shaped cubes. While still cold, add it to the dry ingredients and massage it in with your fingers.
5. Once it looks like coarse breadcrumbs, remove a cup of the dry mixture to make the streusel topping.
6. Add the wet ingredients into your dry bowl. Mix until just combined.
7. Gently fold the cherries and lemon zest into the batter.

8. To make the streusel topping, take your 2 tablespoons of butter and melt it gently. Combine it with the reserved cup and mix until a shaggy mixture forms.
9. Divide your muffin batter into a greased muffin tin. Any unused compartments should be filled halfway with water. Top each muffin with the streusel mix.
10. Bake the muffins for 20-25 minutes, and a toothpick comes out clean after being inserted into the thickest point.
11. Allow to cool for at least 5 minutes before removing from the tin and enjoying.