

Vanilla Peach Muffins

Reminds me of Peach Cobbler Y'all



- 1 1/2 cups Flour
- 3/4 cup Sugar
- 2 tsp Baking Powder
- 1 tsp Ground Ginger
- 1 tsp Cinnamon
- 1/2 tsp Salt
- 1/3 cup Oil
- 1 Egg
- 1/3- 1/2 cup Milk
- 1 1/2 tsp Vanilla
- 1/2 tsp Almond Extract (optional)
- 1 Ripe Peach; diced or snack size container of peaches; well drained

Preheat oven to 400. Line muffin tins.

Whisk dry ingredients together. Add oil and egg to 1 cup liquid measuring cup and fill with milk to 1 cup mark. Add vanilla and almond extract and pour into dry ingredients. Mix just until combined and fold in peaches.

Fill muffin tins 3/4 full. If there are empty tins fill with a small amount of water so that they cook evenly. Bake for 15-20 minutes or until tops are golden and a toothpick is inserted and comes out with crumbs; not wet batter. Transfer to wire rack and let cool completely.

Optional Topping

- 1 tbsp Sugar
- 1/8 tsp Ground Ginger
- 1/8 tsp Cinnamon

Combine and sprinkle on muffin tops just before baking.