

Cherry Chocolate Chip Muffins

Ingredients:

- 2 cups all-purpose flour
- 1/2 cup sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup butter, melted and cooled
- 3/4 cup milk
- 1 teaspoon vanilla extract
- 2 large eggs
- 1/2 cup chopped candied cherries
- 1 cup chocolate chips

Directions:

Preheat oven to 350 degrees. Line a muffin tin with paper liners or generously coat the muffin tin cavities with non-stick cooking spray. Set aside.

In a bowl, whisk together the flour, sugar, baking powder, and salt. Set aside.

In another bowl, beat together the butter, milk, eggs, and vanilla until well incorporated.

Add the flour mixture to the butter mixture and stir until combined with a spatula.

Next, stir in the chopped candied cherries and the chocolate chips.

Evenly share the batter between the 12 muffin liners. (I like to use a cookie scoop to get even amounts.)

Bake for 20 minutes or until a toothpick inserted into the center of the muffin comes out clean.

Remove from oven and allow to cool for 3-5 minutes. Remove muffins from muffin tin and place on a wire cooling rack to finish cooling.

Notes

If you want a pinker muffin, add just a drop or two of pink food colouring. I added just a little bit of Wilton Rose gel food colouring to the butter and egg mixture when beating.

