

Fruitcake Muffins

Ingredients:

- 2 cups of sifted flour
- 1/4 cup of sugar
- ½ teaspoon of salt
- 3 teaspoons of baking powder, leveled
- 1 large egg, beaten
- 1 cup of milk
- 1/4 cup of canola oil
- 1 teaspoon of vanilla
- ½ cups of Paradise Old English Fruit and Peel Mix
- 1/4 cup of Paradise candied red cherries, chopped
- 1/4 cup of Paradise candied green cherries, chopped



Directions:

Preheat your oven to 350-degrees.

In a large mixing bowl, add the beaten egg, sifted flour, sugar, salt, baking powder, oil, and vanilla to mix until the batter is well combined and moistened.

Stir in the candied fruit next.

Line 12 muffin tins or well grease them before spooning the batter into the tins.

Bake at 350-degrees for about 22-25 minutes. Test with a toothpick, cake tester or slender knife to see if anything sticks for determining doneness.

ENJOY!

A recipe of Mary Balandiat of <https://www.beautycookskisses.com/>