

McCLINTOCK'S COOKERY

with MK McClintock

I've never understood why I could not find these most favorite of muffins with actual almonds baked in. Luckily, it's a simple fix and so that's what I've done here. The extra crunch of almond is worth it, and if you prefer a different type of nut, don't hesitate to substitute the same amount.



Almond Poppy Seed Muffins

(adapted from a Williams-Sonoma recipe)

Yield: 12 muffins or 1 loaf

- 1 1/4 cup unbleached flour
- 1 tsp baking power
- 1/2 tsp sea salt
- 1/3 cup poppy seeds

Recipe and image(s) provided by the author. Find more recipes at www.mkmclintock.com/recipes.
#McClintocksCookery #WriterintheKitchen #Recipes

- 8 Tbs Earth Balance Vegan Buttery Sticks, room temp
 - 1/4 cup almond paste
 - 1 cup organic granulated sugar
 - 2 large eggs, room temp
 - 1/2 cup fat-free milk
 - 1 cup chopped almonds
1. Preheat oven to 350 F. Coat pan(s) of choice with baking spray.
 2. In a small bowl, combine the flour, baking powder, salt and poppy seeds; set aside.
 3. In the bowl of an electric mixer fitted with the flat beater, beat the butter and almond past on medium speed until smooth and light (3-4 minutes). Slowly add the sugar and continue beating until light and fluffy.
 4. Add the eggs one at a time, scraping the sides of the bowl.
 5. Reduce speed to very low and alternate adding the flour mixture and milk; ending with the flour; mix just until incorporated.
 6. Fold in chopped hazelnuts; using an ice cream sized muffin scoop, fill the muffin tins, or pour into a loaf pan.
 7. Bake muffins approx 25 minutes and loaf pan approx 45-50 or until done.
 8. Cool on wire racks before removing from pans.

Nutritional Facts per serving in posted recipe only (1 muffin): Each serving contains approx 305 calories and 18 grams of fat.