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Wendy's Famous Recipes

PEACH MUFFINS

2 cups unsifted All-Purpose Flour	2/3 Cup Sugar
1 tablespoon Baking Powder	1/2 Tsp Salt
1/2 Tsp Ground Cinnamon	1/4 Tsp Ground Nutmeg
3/4 Cup Milk	1/4 Cup Butter or Margarine
1 Large Egg (Slightly Beaten)	
1/2 Cup Frozen Peaches (drained, fresh or thawed)	

Heat oven to 425 Degrees

Grease muffin pan (12 – 2 1/2 inch cups)

In a large bowl combine flour, sugar, baking powder, salt, cinnamon and nutmeg. In a 2 Cup Glass Measuring Cup, stir together the milk, butter and egg. Add the milk mix to the flour mix. Stir until the dry ingredients are completely moistened. The batter should be lumpy. Fold in peaches.

Divide the muffin batter into the greased muffin pan cups, filling each 2/3 full. Bake muffins 20 - 25 minutes or until muffins are golden and the center springs back when lightly press with fingertip.

Cool in pan on a wire rack for 5 minutes. Remove muffins from pan and serve warm.

Plums, berries or any other summer fruit can be substituted for the fruits