

Cherry & Hazelnut Muffins

Wet Mix:	2 Eggs
	1/2 Cup Sugar
	1/2 Cup Milk
	200g butter melted
	1/4 cup Cherry Jam
Dry Mix:	2 cups Flour
	2 tspn Baking Powder
	1/2 cup chopped roasted <u>Hazelnuts</u>
	1/2 cup frozen cherries
Method:	<p>Make sure the hazelnuts have both coarse and fine particles in the mix. Combine the wet mix. Add the flour, baking powder and chopped hazelnuts. Fold in the frozen, pitted, halved cherries. Remember, the key to good muffins is not to overmix. Spoon in to patty tins. Cook for 20 to 25 mins at 200 deg. C. Leave to cool on a tray then dust with icing sugar.</p>

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