

# Tortine alle Pesche

## Peach Muffins

### INGREDIENTS

- 4 medium ripe peaches, peeled and diced into 1/2" cubes
- 2 eggs
- 3/4 cup sugar
- 2/3 cup milk, lukewarm
- 5 TBLS melted butter, cooled
- 2 cups flour, sifted
- 2 tsps baking powder
- 1 tsp vanilla
- 1 tsp almond extract
- Pinch of salt
- Shaved almonds to decorate

### NONNA'S TIPS

- If you like, save a few chunks of the peaches to place on top of the muffins BEFORE placing in the oven to bake.
- Do not over-beat the batter when adding the flour or you'll end up with a heavier muffin.
- You can substitute the 1 tsp of almond extract with zest of one lemon for a more citrusy flavor.



### DIRECTIONS

- Prepare a 12-muffin pan by inserting cupcake liners.
- Set aside.
- Blend eggs, sugar, almond extract and vanilla until sugar is dissolved.
- Add milk and cooled melted butter.
- Mix well.
- Add flour, baking powder and salt
- Blend until flour is fully incorporated.
- Your goal is to achieve a cake batter-like consistency.
- If batter is too dry, add a bit more milk.
- If too wet, add a bit more flour.
- Finally, add the diced peaches (see Tips) and blend them in the batter with a spatula.
- Carefully spoon all of the batter equally into the 12 cupcake liners.
- Add a couple pieces of peaches (if following my tip) and a few shaved almonds on top.
- Bake in preheated 350F oven for about 30 minutes or until lightly golden.
- Sprinkle with powdered sugar before serving.
- Makes 12 muffins.

