

Peach Muffins: A Fruitful Way To Start The Day

(NAPSA)—Great news for peach lovers! With comfort foods in season, it's a terrific time to pick up a few cans of cling peaches and whip up a batch of "California Cling Peaches and Cream Muffins." They are a quick and delicious way to fill your kitchen with the flavors of summer. Easy to prepare, a favorite for the entire family, these muffins take just 20 minutes to bake.

Courtesy of the California Cling Peach Board and Master Chef Gary Jenanyan, these muffins are perfect for a lazy Sunday morning breakfast, afternoon snack or on-the-go pick-me-up.

Harvested at the peak of ripeness and canned within 24 hours to capture their sun-ripened flavors and nutrients, California Canned Peaches are just what muffins have been waiting for.

For more information visit www.calclingpeach.com.

CALIFORNIA CLING PEACHES AND CREAM MUFFINS

Makes 12 muffins

Muffin Topping:

- 3 Tbsp. sugar
- 1¼ tsp. cinnamon
- ½ cup sliced almonds, finely chopped

Muffin Batter:

- 1 can (15 oz.) California Cling Peach slices, drained
- 2 cups flour
- 1 cup sugar
- 2 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- 2 whole eggs
- ½ cup vegetable oil
- ¼ cup water

Cream Cheese Filling:

- 1 package (8 oz.) cream cheese
- 1 whole egg
- ½ cup sugar
- ⅛ tsp. almond extract
- ⅛ tsp. salt
- 1 tsp. lemon juice



Muffins made with canned California Cling Peaches are packed with summertime sweetness.

Preheat oven to 375°F.

Prepare muffin topping by combining sugar, cinnamon and almonds in a small bowl. Mix well and set aside.

Purée one half cup of peach slices and set aside. Dice remaining peach slices (about one half cup) and set aside.

To prepare muffin batter, combine flour, sugar, baking powder, baking soda and salt in a large bowl. In a separate large bowl, mix eggs, vegetable oil and water. Add flour mixture to egg mixture and blend well. Stir in puréed peaches. Then, fold in diced peaches. Set aside.

To prepare filling, beat cream cheese until soft. Add egg, sugar, almond extract, salt and lemon juice. Beat until completely smooth and set aside.

In paper-lined muffin pans, scoop a heaping tablespoon of muffin batter into the bottom of each mold. Then, scoop two teaspoons of cream cheese mixture into center of each muffin. Cover cream cheese mixture with a second scoop of batter.

Sprinkle each muffin with topping mixture and bake in the 375°F oven for 15-20 minutes. Remove from oven, allow to cool, and serve as desired.