

Cherry Muffins

(From Lorene Williams; served at the September 2009 meeting of the Southampton Garden Club.)

The original recipe is in Cane River Cuisine, published by the Service League of Natchitoches, Inc.

Ingredients

- Cooking Spray
- Finely Ground Pecans (about 1/3 cup)
- 4 tablespoons butter, softened
- ½ cup white sugar
- ½ cup brown sugar
- 2 eggs, separated
- 1 cup cake flour
- ¼ teaspoon baking power
- 2 tablespoons maraschino cherry juice
- 10 ounce jar maraschino cherries (one per muffin-)
- Powdered sugar (optional)

Directions

Prepare two mixing bowls, one for whipping egg whites and one for blending the batter ingredients, and two sets of beaters.

Spray cooking spray into tiny muffin tins and sprinkle the bottom with finely ground pecans.

Cream butter with white and brown sugars and add egg yolks one at a time beating until well blended. Add cherry juice and the cake flour that has been blended with baking powder and beat just to incorporate all of the ingredients.

Fold in 2 stiffly beaten egg whites into the batter.

Drop ½ teaspoon or less of batter into prepared muffin tins.
Add one cherry, then ½ teaspoon of batter on top of small muffins.
Sprinkle pecans on top.

Bake at **400 degrees** for 10 to 12 minutes. When cool, sprinkle tops with powdered sugar.

Yield 24 to 36 muffins. (Recipe says the yield is 36-44 but the first time I made this there would have been no more than 28 muffins. So, I did 24 tiny muffins and doubled the remaining batter into 2 larger muffin cups. I had pans for only 24 small muffins; so maybe, I was guilty of making them larger than recommended. Experiment to see what works best with the equipment that you have.)