

chattavore

PEACH PANCAKE MUFFINS

Prep time 15 minutes

Cook time 25 minutes

Makes 12 muffins

- 1 1/2 cups flour (I used half white whole wheat, half all-purpose)
 - 1 tablespoon sugar
 - 2 3/4 teaspoons baking powder
 - 1 teaspoon salt
 - 1 teaspoon ground cinnamon
 - 1 1/4 cup buttermilk
 - 1 egg
 - 1/4 cup unsalted butter, melted and divided (3 tablespoons and 1 tablespoon)
 - 2 ripe peaches
1. Preheat the oven to 350 degrees. Use the 1 tablespoon of melted butter to liberally brush the cups of a 12-cup muffin tin.
 2. In a medium bowl, whisk together the flour, sugar, baking powder, salt, and cinnamon. Add the egg to the measuring cup with the buttermilk and whisk thoroughly.
 3. Add the buttermilk to the bowl of dry ingredients then add the remaining three tablespoons of melted butter. Whisk just until combined-don't overmix. Divide the batter among the muffin cups.
 4. Scrub the peaches under water to remove the fuzz. Half the peaches and remove the pits. Slice into 12 slices (you won't need add of it) and place one slice into each muffin cup.
 5. Bake the muffins for 22-25 minutes. Remove from pan and serve immediately with maple syrup.