

# Author Darci Hannah

## *Recipes from the Cherry Orchard Inn*

Recipe for: Very Cherry Muffins

Prep Time: 20 minutes

Cook Time: 25 minutes

Serves: 10-12

### Ingredients:

1 1/2 cup all-purpose flour  
1/2 cup sugar  
1/2 cup brown sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1 egg, slightly beaten  
1/2 cup butter melted (1 whole stick)  
1/2 cup whole milk  
1 cup tart, pitted cherries  
1 teaspoon grated lemon zest

### For the topping:

1/2 cup chopped pecans  
1/2 cup firmly packed brown sugar  
1/4 cup all-purpose flour  
1 teaspoon cinnamon  
2 tablespoons butter, melted

### Directions:

1. Preheat oven to 350°. In a large mixing bowl, combine flour, both sugars, baking powder, cinnamon, and salt. Make a well in the dry ingredients and add the beaten egg, butter, and milk. Mix until moist. Stir in cherries and lemon zest. Using a well-greased muffin tin, spoon 1/4 cup of the batter into each muffin cup.
2. For the topping, combine brown sugar, flour, cinnamon, and pecans. Add the melted butter and mix well. Sprinkle about 1 tablespoon of the topping on each muffin.
3. Bake for 20-25 minutes until the muffins are done and the topping is a nice golden brown. Let cool for 10 minutes in the tin before removing.
4. Enjoy!

Happy Baking!

Thanks for visiting my website [www.darcihannah.com](http://www.darcihannah.com)