



Peach Cobbler Muffins

Introduction

If you're looking for a delightful treat that combines the sweetness of fresh peaches with the

comforting texture of muffins, peach cobbler muffins are the perfect choice. These muffins are an ideal snack or breakfast option, bringing the classic flavors of peach cobbler into a portable form. With a light and airy texture, and a crumbly topping, these muffins are sure to please both family and friends.

Detailed Ingredients with measures

Flour: 1 1/2 cups
Sugar: 3/4 cup
Baking powder: 1 tablespoon
Salt: 1/4 teaspoon
Milk: 1/2 cup
Vegetable oil: 1/4 cup
Egg: 1 large
Fresh peaches: 1 cup, diced
Brown sugar: 1/4 cup
Cinnamon: 1/2 teaspoon
Butter: 2 tablespoons, melted

Prep Time

Prep Time: 15 minutes

Cook Time, Total Time, Yield

Cook Time: 20 minutes
Total Time: 35 minutes
Yield: 12 muffins



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Detailed Directions and Instructions

Prep the Oven and Muffin Pan

Preheat your oven to 350°F (175°C) and line a muffin pan with paper liners or spray it with non-stick cooking spray.

Mix the Dry Ingredients

In a large mixing bowl, combine all-purpose flour, baking powder, salt, and sugar. Whisk them together until well mixed.

Combine the Wet Ingredients

In a separate bowl, whisk together the milk, vegetable oil, and egg until thoroughly combined.

Blend Wet and Dry Ingredients

Pour the wet ingredients into the dry ingredients and stir using a spatula or wooden spoon just until combined. Be cautious not to overmix; it's okay if a few lumps remain.

Add the Peaches

Gently fold in diced peaches into the muffin batter until evenly distributed.

Fill Muffin Cups

Spoon the batter into the prepared muffin pan, filling each cup approximately two-thirds full.

Prepare for Baking

If desired, sprinkle additional diced peaches or a sprinkle of sugar on top for extra sweetness and visual appeal.

Bake the Muffins

Place the muffin pan in the preheated oven and bake for about 18-20 minutes or until the tops are lightly golden and a toothpick inserted into the center comes out clean.

Cool the Muffins

Once baked, remove the muffins from the oven and allow them to cool in the pan for about 5 minutes before transferring them to a wire rack to cool completely.

Notes**Storage Instructions**

Store your peach cobbler muffins in an airtight container at room temperature for up to 3 days or in the fridge for up to a week.

Freezing Tips

Muffins can be frozen for up to 3 months. Place them in a single layer on a baking sheet to freeze, then transfer to a freezer-safe bag or container.

Substitutions

You can use fresh or canned peaches, but if using canned, be sure to drain them well to avoid extra moisture in the batter.

Serving Suggestions

These muffins are excellent served warm, possibly with a pat of butter or drizzled with honey for added flavor.



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Cook techniques



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