



Morningside Peach Muffins

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This peach muffin recipe comes from [Above & Beyond Parsely](#), a cookbook by the Junior League of Kansas City, Missouri. They have several cookbooks and their recipes never disappoint. I also own [Beyond Parsely](#) and Company's Coming. The muffins are delicious and the best part is, you don't have to peel the peaches. You heard me right, a peach muffin/dessert which doesn't

require peeling peaches.

We planted a peach tree in our yard roughly 14 years ago. My husband and I nearly got divorced over this tree. Not really, but after witnessing our argument over the tree, my brother-in-law put off looking for a spouse for several years. He will tell you that is the truth. You can read more about the history behind our peach tree [here](#).

The tree which initially caused a huge argument has since become a mass producer of peaches along with broken limbs and fallen peaches everywhere. It's huge limbs also partially block my view of the next door neighbors yard, which is a bonus. I think I'm pretty safe in saying they don't read my blog, so I don't have to worry about them reading this.

I'm always on the lookout for peach recipes and this one caught my eye because once again, you don't have to peel the peaches. Over the years the peaches have gotten smaller in size so it's twice as much work. My family loves peach cobbler, but I hate peeling peaches. This is the recipe I've made the past two summers. I suppose if you can make muffins with the skin on, you probably can with cobbler too, but I've never tried it.

These peach muffins are easy to make, moist and tasty. I added a little cinnamon sugar to the top each muffin when they came out of the oven which is optional.

Morningside Peach Muffins

Author: Dawn at Joyfulscribblings.com

Serves: 12

Ingredients

- 1 egg
- 1 cup milk
- (1/4 cup) 1/2 stick of butter, melted
- 2/3 cup sugar
- 1/2 tsp salt
- 1/4 tsp cinnamon
- 1 tsp fresh lemon juice
- 1/4 tsp vanilla
- 2 cups flour
- 3 tsp baking powder
- 1 cup chopped unpeeled peaches

Instructions

1. Beat egg in a large mixing bowl.
2. Stir in by hand milk, butter, sugar, salt, cinnamon, lemon juice and vanilla.
3. Sift together flour and baking powder and mix into wet ingredients until just blended.
4. Don not overmix.
5. Gently fold in peaches.
6. Preheat oven to 350 degrees.
7. Fill greased muffin tins 3/4 full and bake for 20 minutes.

8. Cool in pan for a few minutes before removing.
9. Optional: Sprinkle with a mixture of cinnamon and sugar.

Linking to: [Treasure Box Tuesday](#), [Whimsy Wednesday](#), [Work It Wednesday](#), [Inspiration2](#), [Foodie Fridays](#), [I'm Lovin' It](#), [Six Sister's Strut Your Stuff](#)

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