**Cherry and Almond Muffins**



(Makes 12)

**Ingredients;**

175 grams Melted Margarine

175 grams Golden Caster Sugar

300 grams Self-Raising Flour (sieved)

3 Medium Eggs

5 tablespoons Milk

1 teaspoon Almond Essence

½ teaspoon Baking Powder

250 grams Glace cherries

**Method;**

1. Preheat the oven to 180°C/350°F/Gas Mark 4.
2. Place 12 muffin cases into a muffin tray.
3. Add all the ingredients except the cherries into a bowl, and beat with a wooden spoon until the mixture is smooth.
4. Reserve some cherries for decoration and fold the remainder into the mixture.
5. Divide mixture evenly between the paper cases, and decorate the tops with remaining cherries.
6. Bake for 20-25 minutes, then leave to cool.