

Pecan Maple Muffins

Makes 12 muffins

Ingredients

½ cup butter (1 stick) softened
¼ cup Granulated sugar
¼ cup Brown Sugar packed
1 tsp maple extract or vanilla extract
2 eggs at room temp.

2 cups all purpose flour
1 tsp salt
2 tsp Baking Powder
½ tsp baking soda

1/3 cup milk

¾ cup Grade B or less maple syrup (room temp)

1 ¼ cups chopped pecans, divided

Method

1. Pre-heat oven to 375F.
2. Add butter and both sugars into a mixing bowl and with an electric mixer mix on medium/high speed for 2-3 minutes until light and fluffy.
3. Add maple or vanilla extract and eggs one at a time until well mixed
4. In a separate bowl mix together flour, salt, baking powder, and baking soda.
5. Add ½ of the dry ingredients to the wet ingredient mixture and mix on low speed until smooth, slowly add in the milk and mix until just combined add room temp maple syrup and continue to mix until smooth, add in remaining dry mixture and mix until smooth.
6. Fold in 1 cup of the chopped pecans
7. Line a muffin tin with paper cupcake papers or spray with cooking non-stick spray.
8. Evenly fill the muffin cups until more than ¾ full. Top each muffin with remaining chopped pecans.
9. Bake for 18-22 minutes or until they are golden brown and a toothpick inserted into the middle comes out clean.
10. Eat warm right out of the oven or let them cool slightly top with the quick maple glaze.
11. Enjoy!!!!

