



Mini Maraschino Cherry Muffins

READY IN



30 min.

SERVINGS



24

CALORIES



74 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- 1 teaspoon double-acting baking powder
- 0.3 cup blanched almonds and chopped
- 0.3 cup butter melted
- 3 teaspoons maraschino cherries
- 1 eggs
- 1 cup flour all-purpose
- 0.3 cup granulated sugar
- 0.3 cup maraschino cherries chopped
- 0.5 cup milk

- 0.5 cup powdered sugar
- 0.3 teaspoon salt

Equipment

- bowl
- frying pan
- oven
- whisk
- wire rack
- muffin liners

Directions

- Heat oven to 400F. Grease bottoms only of 24 miniature (1 3/4x1-inch) muffin cups or 12 regular-size muffin cups with shortening or cooking spray, or line with paper baking cups.
- In medium bowl, beat granulated sugar, butter, milk and egg with fork or wire whisk until well blended. Stir in flour, baking powder and salt just until flour is moistened. Fold in cherries and almonds. Divide batter evenly among muffin cups (cups will be full).
- Bake 10 to 15 minutes or until golden brown.
- Meanwhile, in small bowl, mix glaze ingredients until smooth and thin enough to drizzle. Immediately remove muffins from pan to cooling rack.
- Drizzle glaze over warm muffins.
- Serve warm if desired.

Nutrition Facts



Properties

Glycemic Index:11.46, Glycemic Load:4.46, Inflammation Score:-1, Nutrition Score:1.647391297652%

Nutrients (% of daily need)

Calories: 73.59kcal (3.68%), Fat: 2.99g (4.6%), Saturated Fat: 0.61g (3.8%), Carbohydrates: 10.74g (3.58%), Net Carbohydrates: 10.35g (3.76%), Sugar: 6.36g (7.07%), Cholesterol: 7.43mg (2.48%), Sodium: 69.3mg (3.01%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.24g (2.49%), Selenium: 2.5µg (3.57%), Vitamin B1: 0.05mg (3.15%), Vitamin B2: 0.05mg (3.07%), Manganese: 0.06mg (3.04%), Folate: 11.05µg (2.76%), Vitamin E: 0.41mg (2.73%), Phosphorus: 24.96mg (2.5%), Calcium: 23.8mg (2.38%), Vitamin A: 104.56IU (2.09%), Iron: 0.35mg (1.97%), Vitamin B3: 0.36mg (1.8%), Fiber: 0.39g (1.58%), Magnesium: 5.74mg (1.43%), Copper: 0.03mg (1.41%)