

### Apricot Almond Muffins

1-1/2 cups whole wheat pastry flour  
1/4 cup flour  
2-1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
1/2 cup sunflower oil  
3/4 cup apricot preserves, divided  
4 egg whites, beaten  
1 teaspoon almond extract  
1/3 cup sugar or brown sugar  
1/4 cup sliced almonds  
1/2 cup *Great Granola\**

- Preheat oven to 375°. Grease 12 muffin tins.
- In a large bowl, blend the whole wheat pastry flour, flour, baking powder, salt, and cinnamon.
- In a small bowl, mix the oil, 1/2 cup preserves, egg whites, almond extract, and sugar. Add wet mix to the flour mixture and stir just until moistened.

- Spoon batter equally into each muffin tin. In a small bowl mix sliced almonds with granola. Spoon almond/granola mix over each muffin.
- Bake 375° for approximately 12-14 minutes or until toothpick inserted comes out clean. While muffins are still warm brush remaining apricot preserves over each muffin top.

(Hint: You may wish to slightly heat the apricot preserves that you brush into the tops of the warm muffins. Place preserves in a glass dish. Microwave for 45-60 seconds)

*Muffins are delicious served warm!*

*\*If these Natural Ovens products are not available in your store, contact customer service.*



*Recipe created by Jean Ecos, Natural Ovens Test Kitchen Specialist*