

White Lace Inn

Door County Cherry Muffins

Ingredients:

4 cups flour
2 cups sugar
2 tablespoon baking powder
1 teaspoon cinnamon
3 cups frozen & rinsed
Door County cherries
1 cup butter, (melted)
1 cup milk
4 eggs
1 tsp. vanilla

Topping:

1 cup flour
1/3 cups of butter
1/2 cup sugar
1/2 teaspoon cinnamon

Directions:

Preheat oven to 400°.

Combine dry ingredients and blend. In a separate bowl, toss 1 tablespoon of dry ingredients with cherries. In a large bowl, mix butter, milk, eggs and vanilla. Then add dry ingredients and stir until well moistened. Stir in cherries. Spoon batter into muffin tins to about 3/4 full and sprinkle with topping mixture. Bake at 400° for 15-20 minutes. Makes about 2 dozen muffins.

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