



Peach Cobbler Muffins

- 3 cups all-purpose flour
- 1 tsp. ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/4 cups vegetable oil
- 3 eggs, lightly beaten
- 2 cups white sugar
- 2 cups peeled, pitted, and chopped peaches (you can use drained canned peaches)

Directions

Preheat oven to 375 degrees F. Lightly grease 16-18 muffin cups.

In the mixer, mix the oil, eggs, and sugar.

In a large bowl, mix the flour, cinnamon, baking soda, and salt.

Add the flour to the oil mix until well incorporated. The batter will be thick!

Fold in the peaches. Spoon the batter into the prepared muffin cups.

Bake 20-25 minutes in the preheated oven, until a toothpick inserted in the center of a muffin comes out clean. Cool 10 minutes before turning out onto wire racks to cool completely.

Pecan Streusel Topping Recipe

- 2/3 cup brown sugar
- 2/3 cup flour
- 2/3 cup pecans, finely chopped, optional
- 4 Tbsp butter, softened
- 1 tsp cinnamon

Mix together all of the above ingredients. Fingers work best. Sprinkle a TBSP on top of each muffin before you bake! YUM!