

Mini Cherry Muffins

Ingredients:

1/3 cup chopped maraschino cherries
1/3 cup sugar
1/4 cup melted butter
1/2 cup milk
1 egg
1 cup flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup powdered sugar
1 - 2 tablespoons maraschino cherry juice



Directions:

Preheat your oven to 400 degrees.
Drain and chop enough maraschino cherries to make 1/3 cup. Set aside.
In a bowl, add sugar, butter, milk and egg.
Whisk together until well combined.
Add flour, baking powder and salt.
Stir together until just combined.
Fold in your cherries.
Spray a mini muffin pan with non-stick cooking spray.
Evenly fill each muffin cup with batter.
Bake in the oven for 10 - 15 minutes or until golden brown.
While they are baking, you can make the glaze.
In a bowl or large cup, add powdered sugar and maraschino cherry juice.
Whisk together until smooth. If it is too thick, you can thin it with a little more maraschino cherry juice.
When the muffins are done baking, remove from oven and transfer them to a wire rack to cool completely.
Drizzle the cherry glaze over each muffin.