



European Limoncello White Chocolate Peach Muffins

Create your own peachy design on top of each muffin

1-1/2 cups all-purpose flour
1/2 Tablespoon baking powder
1/4 teaspoon salt
2/3 cup granulated sugar
1/2 cup unsalted butter, melted
1/4 cup avocado oil
1/2 cup almond milk
3 Tablespoon limoncello liqueur
1 egg
2 to 3 ounces white chocolate, coarse chopped
1 large or 2 small fresh Georgia peaches, pit removed
Sprinkle: 1-1/2 teaspoons granulated sugar
Dash of ground cinnamon

1. Preheat oven to 350 degrees F. Line a 12-hole muffin pan with lined foil baking cups.
2. In a medium bowl, stir together flour, baking powder, and salt.

3. In a mixing bowl, whisk sugar, melted butter, avocado oil, almond milk, limoncello liqueur, and egg to combine. Slowly mix in the flour mixture, beat only until the batter is smooth. Stir in the white chocolate.
4. Spoon the muffin mixture into the lined baking cups.
5. Cut the fresh peaches into slices. Cut slices into the pieces you need to place them on each muffin. For my design, I cut each slice into four small pieces and formed a flower-like design or simply place several small slices on each muffin.
6. Bake in preheated 350 degrees F oven for about 30 to 35 minutes or until lightly browned and test doneness with a toothpick. Optional If desired, after 30 minutes of baking time, remove from the oven; sprinkle the tops lightly with combined sugar and ground cinnamon; return to oven for additional 5 minutes. Cool muffins for about 10 minutes; remove to cooling rack, serve warm or at room temperature. Yield: 12 muffins

About the Recipe: The lightly sweetened muffin is an easy recipe to mix up, featuring a touch of limoncello and crushed white chocolate. Have fun creating a design with the peach slices on the top of each muffin. Great to serve with a glass of sparkling wine, morning coffee, or afternoon tea.