



Tough grease cleaning,
the power of an overnight
soak in just 10 minutes

FAIRY
PLATINUM



EASY

Serves 6



Ready in 35-45 mins



Low-fat

Ingredients

- 3 large eggs
- 100g golden caster sugar , plus a little extra for sprinkling
- few drops of almond extract
- 25g butter , melted
- 100g self-raising flour
- 25g ground almonds
- 2 small peaches
- 2 tsp peach conserve or apricot jam
- 1 tbsp flaked almonds
- half-fat crème fraîche , to serve

Per serving

245 calories, protein 7g,
carbohydrate 34g, fat 10 g,
saturated fat 3g, fibre 1g, sugar
17g, salt 0.34 g

Peach & almond muffins

1. Preheat oven to 220C/fan 200C/gas 7. In a large bowl, use a hand whisk to mix the eggs, sugar and almond extract together for a minute until foamy. Pour in the melted butter and continue to beat until combined. Gently fold in the flour, ground almonds and a pinch of salt.
2. Halve, stone and slice the peaches. Divide muffin mixture between 6 holes of a non-stick muffin tin. Top each with a blob of conserve or jam and arrange a few slices of peach on top. Scatter over the almonds and a little extra sugar, then bake for 20-25 mins until puffed up and golden. Serve warm with a spoonful of half-fat crème fraîche, or leave to cool. Best eaten the day they're made or frozen whilst still slightly warm for up to 1 month.

Get fruity

Try apricots, nectarines or plums instead of peaches.

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