

## **Peach Muffins**

### **Get This:**

- 1/3 c. coconut oil
- 1/3 c. unsweetened almond milk (can use vanilla or plain)
- 1 1/2 c. fresh or frozen peaches, divided
- 1 t. vanilla
- 1 egg
- 1 T. honey
- 1 t. ginger
- 1 package LetThemEat Blueberry Muffin Mix (or any muffin mix)

### **Do This:**

1. Preheat oven to 400° F. Line muffin tin with paper liners or spray with non-stick cooking spray.
2. Puree 3/4 c. of your peaches; add to a medium size bowl. Dice the remaining peaches and set aside.
3. Add remaining wet ingredients to the bowl and mix well.
4. Pour muffin mix into wet mixture and stir just until everything is moistened and incorporated.
5. Fold in diced peaches.
6. Immediately sprayed or lined muffin tins with muffin batter. Your muffin tins should be a little more than half full.
7. Bake muffins for 20-25 minutes or until just starting to brown and a toothpick inserted comes out mostly clean.
8. Allow muffins to cool for about 5 minutes in the muffin tins before moving to a wire rack to cool completely.