



## **Fredericksburg Peach Pecan Muffin** with Rustlin' Rob's Peach Butter

*These scrumptious muffins are great for peach season and so good using our Rustlin' Rob's Peach Butter!*

HEAT LEVEL: MILD

### **Ingredients:**

- 1 ½ cup flour
- 1 ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ¼ teaspoon nutmeg
- 1 teaspoon vanilla
- 2 large eggs
- ¾ cup packed dark brown sugar
- ¼ cup white sugar
- 1 stick plus 3 tablespoons of melted butter
- 1 cup [Rustlin' Rob's Peach Butter](#)
- 1 cup pecans (*coarsely chopped*)

### **Directions:**

Preheat oven to 400°

Grease 12 count muffin tin.

Mix flour, baking powder, soda, and salt in large bowl. Set aside. Then whisk in a separate bowl the eggs, vanilla, and both sugars together. Add in melted butter a little at a time. Stir in peach butter and fold in flour mixture. Add the pecans and divide batter among muffin cups evenly. Bake till puffed and golden. Approx. 20 min. Cool in pan on rack for 5 min. then remove muffins and Enjoy!