



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

HEAT LEVEL: MILD

### Ingredients:

1+½ cups 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:

1. Preheat oven to 400°.
2. Grease 12 count muffin tin.
3. Mix flour, baking powder, soda, and salt in large bowl. Set aside.
4. In a separate bowl, whisk 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.
5. Bake until puffed and golden; approximately 20 minutes.
6. Cool in pan on rack for 5 minutes.
7. Remove muffins and Enjoy!