



# Jim's Custom Kitchens

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## Somethin' In the Oven with Shanna Lovin

Wednesday Morning's at 8:20 on KRIG 104.9 FM

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Peach- Pecan Muffin

### PECAN STREUSEL

1/2 cup chopped pecans

1/3 cup firmly packed brown sugar

1/4 cup all-purpose flour

2 tablespoons melted butter

1 teaspoon ground cinnamon

### MUFFINS

1 1/2 cups all-purpose flour

1/2 cup granulated sugar

2 teaspoons baking powder

1 teaspoon ground cinnamon

1/4 teaspoon salt

1/2 cup butter, melted

1/4 cup milk

1 large egg

1 cup frozen sliced peaches, thawed and diced (or I use fresh sliced)

1:

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Vegetable cooking spray

### Preparation

1. Prepare Streusel: Stir together pecans and next 4 ingredients until crumbly.
2. Prepare Muffins: Preheat oven to 400°. Combine flour and next 4 ingredients in a large bowl; make a well in center of mixture. Stir together butter, milk, and egg; add to dry ingredients, stirring just until moistened. Gently stir in peaches.
3. Place paper baking cups in 1 (12-cup) muffin pan, and coat with cooking spray; spoon batter into cups, filling two-thirds full. Sprinkle with Pecan Streusel.
4. Bake at 400° for 20 to 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes; remove from pan, and serve warm or at room temperature.