



## JERNEJ KITCHEN

# BROWN BUTTER CHERRY MUFFINS

*Brown Butter Cherry Muffins make a delicious breakfast or dessert. Crunchy outside and soft and delicious inside. Easy recipe for delicious cherry muffins.*

MAKES	12	MUFFINS
PREPARATIONS:	15	MINUTES
BAKE:	25	MINUTES
TOTAL TIME:	40	MINUTES

### BROWN BUTTER CHERRY MUFFINS

120 g butter (1 stick + 1 tsp)

4 egg whites

60 g all-purpose flour (1/2 cup)

140 g sugar (2/3 cup)

80 g ground almonds (3/4 cup)

1 tsp lemon zest, freshly grated

1 tsp vanilla essence

150 g pitted cherries or sour cherries  
(2/3 cup)

### TOOLS AND EQUIPEMENT

saucepan

kitchen brush

muffin pan

hand whisk

bowl

### BROWN BUTTER

Add butter to a saucepan and place over medium-high heat. In about 5 minutes, the butter will become brown, with a beautiful nutty aroma - don't stir it. Using a kitchen brush, gently brush the muffin pan with the brown butter. Place the muffin pan in the fridge for 5 minutes. The butter will harden, which will help prevent the muffins from sticking to the pan once baked. Preheat the oven to 220 °C / 430 °F.

### MUFFIN BATTER

Using a hand whisk, gently beat the egg whites until they become frothy - make sure not to overbeat them. In a separate bowl, stir to combine all-purpose flour, sugar, ground almonds, lemon zest, and a pinch of salt. Add frothed egg whites to the flour mixture and stir to combine to get a smooth batter. Gradually, in two additions, incorporate brown butter and vanilla to the flour mixture.

### BAKE AND SERVE

Spoon the muffin batter into muffin cups, filling them to about two thirds (2/3). Arrange three sour cherries or cherries on top of each muffin batter. Transfer to the preheated oven. Bake for 25 - 30 minutes at 190 °C / 375 °F or until a wooden pick inserted in the center of the muffin comes out clean. Transfer the baked muffins to a wire rack to cool completely.