



Cherry Love Muffins

- 1 ½ cups All-Purpose Flour**
- ½ cup Granulated Sugar**
- ¼ Teaspoon Salt**
- 1 Teaspoon Baking Powder**
- 1 Teaspoon Baking Soda**
- ¾ Cup Vanilla Soymilk**
- 1/3 Cup Canola or Vegetable Oil**
- 1 Teaspoon Vanilla Extract**
- 1 Cup Maraschino Cherries**

Preheat your oven to 375 degrees and grease twelve muffin tins or use paper-lined muffin cups.

Begin by mixing together your dry ingredients (flour, sugar, salt, baking powder and baking soda).

Gently stir in soymilk, oil, and vanilla but be careful not to over-mix. A few lumps are okay!

Fold in your cherries and pour batter into muffin tins, ¾ of the way to the top.

Slide your filled tins into the oven and cook for 15 – 20 minutes (depending on your oven).

Test for doneness by inserting a toothpick...when they are ready to come out, the toothpick will remain dry.

Let the muffins sit for at least 10 minutes before removing them from the pan.

Enjoy with someone you love ♥