

**Apricot Muffins**  
*makes 12 muffins*

*adapted from the Back in the Day Bakery Cookbook's Brown Sugar Banana Bread*

2 c. all-purpose flour  
1/2 c. packed light brown sugar  
3/4 t. baking soda  
1/2 t. sea salt  
1 t. cinnamon  
1 1/2 c. apricot butter  
1/4 c. powdered buttermilk  
2 large eggs  
6 T. melted unsalted butter  
1 t. vanilla

1. Preheat the oven to 350 degrees Fahrenheit.
2. Combine all of the dry ingredients into one bowl. Set aside.
3. Melt the butter in a different bowl and slowly add the apricot butter, eggs and vanilla.
4. Pour the liquid ingredients into the dry ingredients and mix just until combined.
5. Line a muffin pan with 12 muffin liners (I like the Reynolds aluminum liners).
6. Fill each muffin liner about 3/4 full of muffin batter.
7. Bake for about 15 to 18 minutes or until firm in the center.

Let cool slightly and serve with butter or let them cool completely and put in a large ziploc bag and toss in the freezer. Pull one out and microwave for 10 to 15 seconds for breakfast on the go.