

## Cherry Almond Muffins

*makes 12 muffins*

1 1/2 c. all-purpose flour  
1/2 c. spelt flour  
2 t. baking powder  
1 t. cinnamon  
1/2 t. baking soda  
1/4 t. salt  
1/2 c. coconut oil  
1/4 c. vanilla yogurt  
3 eggs  
1/2 c. sugar  
1/2 c. dried cherries  
1/4 c. slivered almonds  
1 t. vanilla  
1/2 c. turbinado sugar (for dusting the tops)

1. Combine the first six dry ingredients in a bowl and set aside.
2. In a stand mixer (or by hand in a bowl) mix together the oil, yogurt, sugar, vanilla and eggs.
3. Mix in the dry ingredients just until combined and then stir in the cherries and almonds.
4. Divide among a 12 place paper lined muffin tin. Sprinkle generously with the turbinado sugar.
5. Bake at 375 degrees Fahrenheit for 12 to 14 minutes.