



Italian Parmesan Muffins

- 2 cups all-purpose flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1 cup shredded Parmesan cheese (approx. 4-oz.)
- 1 cup buttermilk
- 1/4 cup vegetable oil
- 1 large egg, beaten
- 1/2 tsp. dry oregano leaves
- 1/4 tsp. dry basil leaves
- 1 cup Almond Accents® Italian Parmesan sliced almonds



Preparation Time : 15
minutes

Preheat oven to 400°F. Grease 12 muffin cups; set aside. In a large bowl, stir together flour, baking powder, baking soda, and Parmesan cheese. In another bowl, combine buttermilk, oil, egg, oregano, and basil; blend well. Make a well in the center of the dry ingredients. Add the milk mixture to dry mixture; stir to combine. Fold in 1/2 cup Almond Accents. Fill muffin tins with batter about 2/3 full. Bake for 20-25 minutes or until toothpick inserted in center comes out clean. Halfway through baking, gently top with remaining Almond Accents®.

Makes 12 muffins

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