



Ginger-Apricot Muffins

- 2 1/4 cups (11 1/2 oz./360 g) all-purpose flour
- 1 cup (8 oz./250 g) granulated sugar
- 1 tbs. baking powder
- 1/4 tsp. fine sea salt
- 2/3 cup (5 fl. oz./160 ml) canola oil
- 1/2 cup (4 fl. oz./125 ml) whole milk
- 2 eggs
- 1/3 cup (3 fl. oz./80 ml) apricot nectar
- 1/2 cup (3 oz./90 g) finely chopped crystallized ginger
- 1/4 to 1/2 cup (2 1/2 to 5 oz./75 to 155 g) apricot preserves (or jam)
- 2 tbs. coarse sugar

Preheat oven to 400°F (200°C). Butter and flour 12 standard muffin cups or line them with paper liners. Butter the top of the muffin pan.

In a bowl, sift together the flour, sugar, baking powder and salt. In another bowl, whisk together the oil, milk, eggs and apricot nectar. Pour the milk mixture over the flour mixture and stir together just until combined. Fold in the crystallized ginger.

Spoon half of the batter evenly among the muffin cups. Spoon 1 to 2 tsp. of the apricot preserves into each cup, taking care that the preserves do not touch the side of the cup.

Ginger-Apricot Muffins

Top with the remaining batter, covering the preserves. Sprinkle the tops with the coarse sugar, dividing it evenly.

Bake until the muffins are golden brown and spring back when pressed lightly with your fingertips, about 20 minutes. Transfer to a wire rack and let cool in the pan for 15 minutes. Invert onto the rack and let cool slightly before serving. Makes 12 muffins.

WILLIAMS
SONOMA
CALIFORNIA



Find more Recipes Of The Week on Instagram @williamssonomamena. To learn how to cook this and other delicious recipes, contact our store to book a public or private cooking class at 2228 3101.