

# ALMOND-RASPBERRY MACAROON MUFFINS

Prepared by: Lauren O'Dell Patton, February 2018

Source: A Kansas City Christmas Cookbook

1 (8-ounce) can almond paste  
About 6 tablespoons seedless raspberry jam  
2 cups all-purpose flour  
2/3 cu sugar  
2 teaspoons baking powder  
½ teaspoon salt  
1 cup milk  
½ cup lightly salted butter, melted and cooled  
1 egg, lightly beaten  
1 teaspoon vanilla extract  
¼ teaspoon almond extract  
¾ cup flaked coconut  
Finely chopped almonds

Preheat oven to 400 degrees. Lightly grease 3 mini muffin tins. Roll out almond paste to about 1/8-inch thick and, with a 1 – 1/4-inch canape cutter, cut out 72 pieces. Dab half of cutouts with jam, then top with remaining cutouts. Press edges to seal. Stir together flour, sugar, baking powder, and salt. Combine milk, butter, egg, and extracts. Make a well in center of flour mixture, then add liquid ingredients and stir just to combine. Fold in coconut. Spoon half of batter into prepared tins, then place a jam-filled “pocket” in center of each, and then spoon in remaining batter. Top with almond. Bake for 15 to 20 minutes, or until light brown. Cool in tins for 5 minutes, then turn out onto wire racks.

*Lauren's Notes: These were good, but I'm not sure I'd make them again. They were really time consuming and didn't turn out as I expected. The cutouts didn't allow for very much jam in the center.*