

## CRANBERRY PEACH MUFFINS

- 4 cups Water, cool, approximately 72°F
- 5 lb box Gold Medal Whole Grain Variety Muffin Mix
- 2 tsp Nutmeg, ground
- 4 cups Peaches, canned, drained, chopped
- 2 cups Cranberries dried
- 1/2 cup Sugar, coarse

1. Combine water, muffin mix and nutmeg in mixing bowl with whisk or rubber spatula.
2. Fold in peaches and cranberries, stir until batter is smooth. Batter will be thick.
3. Deposit using #16 scoop into greased or paper lined standard muffin pans.
4. Sprinkle coarse sugar evenly over each muffin. Bake in a convection oven 350°F 19-24 minutes or a standard oven 400°F 24-29 minutes.
5. When baked in convection oven, rotate pan after 10 minutes of baking.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1/2 cup Sugar, coarse, 2 cups Cranberries dried, 2 tsp Nutmeg, ground, 4 cups Peaches, canned, drained, chopped, 4 cups Water, cool, approximately 72°F, 5 lb box Gold Medal Whole Grain Variety Muffin Mix</a>
<b>Course</b>	<a href="#">Desserts</a>
<b>Cuisine</b>	<a href="#">American, Seasonal Fall</a>
<b>Category</b>	<a href="#">Muffins</a>
<b>Serving Size</b>	60