

Linzer Muffins

GOURMET JANUARY 2005



YIELD: Makes 12 muffins **ACTIVE TIME:** 30 min **TOTAL TIME:** 1 1/4 hr

INGREDIENTS

- 1 cup whole almonds, **toasted** and cooled completely
- 3/4 cup sugar
- 1/2 teaspoon finely grated fresh lemon zest
- 1 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon cinnamon
- 1 cup whole milk
- 3/4 stick (6 tablespoons) unsalted butter, melted and cooled
- 1 large egg
- 1/8 teaspoon almond extract
- About 1/3 cup seedless raspberry jam
- Confectioners sugar for dusting

Special Equipment

- a muffin tin with 12 (1/2-cup) muffin cups

PREPARATION

Put oven rack in middle position and preheat oven to 400°F. Grease muffin cups.

Grind almonds with sugar and zest in a food processor until almonds are finely ground.

Whisk together flour, almond mixture, baking powder, salt, and cinnamon in a large bowl. Whisk together milk, butter, egg, and almond extract in a small bowl, then stir into dry ingredients until combined.

Put a scant 1/4 cup batter into each muffin cup. Top each with 1 rounded teaspoon jam. Divide remaining batter among cups. Bake until golden and muffins pull away from edges of cups, about 20 minutes. Cool in pan on a rack 5 to 10 minutes, then turn out onto rack. Dust with confectioners sugar before serving.