

# THE CULINARY

*Playground*



## Cherry Eggnog Cupcakes

*Makes 12*

1/3 c. Maraschino Cherries  
1 1/8 c. Flour  
3/4 t. Baking Powder  
1/2 t. Ground Nutmeg  
1/2 t. Salt  
1/2 c. Sugar  
6T Butter  
2 eggs  
1/2 c. Egg Nog + 2 t. For glaze  
1/4 c. Powdered Sugar  
1/8 c. Sliced Almonds (optional if allergies!)

Preheat oven to 325° .

Line 6 muffin wells in cupcake pan with cupcake liners. Set aside.

Chop the cherries and place it on a paper towel ; Pat dry.

In a small bowl, combine flour, baking powder, ground nutmeg powder and salt, mix well and set it aside.

In a large bowl, using electric mixer or hand mixer; beat the sugar and butter on high until mixture is light and fluffy.

On the medium speed, add eggs, one at a time, beating until blended. Add one third of the flour mixture, beating on low speed just until combined. Beat in half of the eggnog.

Add the another one third of the flour mixture, the remaining eggnog, and then the remaining flour mixture, beating after each addition just until combined. Gently stir cherries into batter; pour batter into muffin pan.

Bake 25 minutes or until the cake tester inserted in center comes out clean and top is golden brown.

Cool in pan for 5 minutes.

Remove muffins from the pan to cooling rack; cool completely.

## Eggnog Glaze

Mix the powdered sugar and eggnog until smooth; drizzle half of the mixture over cooled muffins.

Sprinkle evenly with almond slices; drizzle remaining glaze over almonds and cherries if desired.