

TOASTED ALMOND MUFFINS



INGREDIENTS:

2 1/2 cups all-purpose baking mix
 1 1/2 cups (12 fluid-ounce can)
 NESTLÉ CARNATION® Evaporated Milk
 1 cup granulated sugar
 1/3-cup vegetable oil
 1 large egg
1 cup Sliced Almonds,
 toasted, divided
 1 cup sifted powdered sugar
 1 to 2 tablespoons orange juice

PREPARATION:

PREHEAT oven to 190° C. Grease or paper-line 18 muffin cups.

COMBINE baking mix, evaporated milk, granulated sugar, vegetable oil and egg in large mixer bowl. Beat on high speed for 30 seconds or until blended. Fold in 3/4 cup almonds. Spoon batter into prepared muffin cups, filling 2/3 full.

BAKE for 15 to 18 minutes, or until wooden pick inserted in center comes out clean. Remove to wire racks to cool completely.

COMBINE powdered sugar and orange juice in small bowl. Spread over each muffin; sprinkle with remaining almonds.

Source: www.aussiealmonds.com.au