Apricot & Cointreau muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

- 250 grams of wheat flour
- 2 teaspoons of baking powder
- 125 grams of butter, melted
- 2 eggs
- 100 grams of sugar
- 200 ml of milk
- 50 ml of Cointreau
- 8 small apricots, pit removed, cut into pieces
- almond flakes for garnish

Instructions

1. Mix eggs with sugar, add butter.
2. In separate bowl sift flour and add baking powder, mix well.
3. Pour milk and Cointreau to eggs mixture, mix well.

4. Add flour bit by bit into eggs mixture.
5. Pour dough into muffin baking tray, arrange apricots and almond flakes in each muffin, sprinkle with sugar.
6. Bake 20 min in preheated oven in 180 C degrees.