



## Chocolate Chip Sour Cherry Muffins *(an original from JBug's Kitchen)*

2 cups all-purpose flour  
1/2 cup granulated sugar  
1/2 teaspoon kosher salt  
2 teaspoons baking powder  
1 cup chocolate chips  
1/2 cup chopped dried sour cherries  
1 egg  
6 tablespoons melted butter or good quality vegetable oil  
1 cup buttermilk  
1-1/2 teaspoons vanilla

Preheat oven to 400. Spray muffin tin with cooking spray or line with paper liners. Combine flour, sugar, salt, baking powder in a bowl and whisk lightly. Add chocolate chips and sour cherries and toss to coat. In a small bowl, beat egg. Add melted butter, buttermilk and vanilla and whisk to combine well. Make a well in center of dry ingredients and add wet ingredients. Toss with a fork to make a dough - do not overwork. Divide dough evenly between 12 muffin cups and bake for 17 to 20 minutes, until golden and tester inserted into center comes out clean. Makes 12 muffins.