



Cherry Almond Yogurt Muffins with Semolina and Orange

With sugar-crusted tops, these cherry-dappled muffins have a tender crumb thanks to a nice hit of butter, a full cup of yogurt, and a scoop of rich almond meal. Frozen cherries work just as well here as fresh, so use the former during the off-season. And if you don't have demerara sugar for the tops, use granulated sugar in its place. Also: No mixer needed! Makes 12

Soft butter, for greasing the muffin tin

1 cup all-purpose flour

1 cup semolina flour

2 teaspoons baking powder

1/4 teaspoon baking soda

1 teaspoon kosher salt

1/2 cup almond meal

Zest of 1 large orange

10 tablespoons unsalted butter, melted

3/4 cup granulated sugar

2 large eggs

2 teaspoons almond extract

1 cup whole milk yogurt

1-1/2 cups pitted fresh or frozen (unthawed) cherries, rough-chopped

Coarse sugar (such as demerara) for sprinkling

Preheat the oven to 375°F with the rack in the upper third. Grease a 12-cup muffin tin with soft butter. Set aside.

In a large bowl, sift the all-purpose flour, semolina, baking powder, baking soda, and salt. Whisk in the almond meal and orange zest. In a second large bowl, whisk the melted butter and sugar until smooth and uniform. Whisk in the eggs, one at a time, and then the almond extract.

Whisk half the flour mixture into the wet ingredients until incorporated. Whisk in all the yogurt. Finish by folding in the remaining dry ingredients and, finally, the cherries. Do not overwork, but make sure no floury pockets or wet yogurty streaks remain. Divide among the greased muffin cups and sprinkle the tops with coarse sugar. Bake for 25 to 27 minutes, until the muffins are risen, peaked, and good and brown. Cool in the tin for 10 minutes before transferring (with the aid of a spoon) to a wire rack to finish cooling.