



# Strawberry Muffins

Makes: 12 Muffins

1 ½ cups flour	1 cup strawberry syrup*
½ teaspoon baking soda	2 eggs
½ teaspoon salt	½ cup + 2 tablespoons oil
1 ½ teaspoons cinnamon	½ cup pecans, chopped
1 cup sugar	

*Preheat oven to 375°F. Mix dry ingredients. Make a well and pour remaining ingredients in. Mix gently with a large spoon. Portion into well greased or lined muffin tin. Bake for 25-30 minutes or until toothpick comes out clean.*

## \*STRAWBERRY SYRUP

2 pounds strawberries, diced	4 tablespoons water
1 tablespoon lemon juice	1 tablespoon cornstarch
4-6 tablespoons sugar, to taste	

*Combine berries, lemon juice, sugar, and 2 tablespoons water in a medium saucepan and bring to a boil, stirring often. Reduce heat and simmer 5 minutes, stirring occasionally until the berries have released their juice and softened.*

*In a small bowl, stir remaining 2 tablespoons water and cornstarch together until smooth. Stir mixture into the berries and simmer, stirring constantly for 1 minute.*

*Remove from the heat and let cool before storing in an airtight container in the refrigerator for up to three days.*