



# *APRICOT MUFFINS*

Kathleen Hogue



1 cup chopped dried apricots  
1 cup boiling water  
1 cup sugar  
½ cup margarine, softened  
8 oz sour cream

2 cups all-purpose flour  
1 tsp baking soda  
½ tsp salt  
1 Tbl grated orange peel  
½ cup chopped nuts

Soak apricots in water for 5 minutes. In large mixing bowl, cream sugar and margarine until fluffy. Add sour cream; mix well. Combine dry ingredients; stir into creamed mixture just until moistened. Drain apricots, discarding liquid. Fold apricots, orange peel and nuts into batter. Fill greased or paper-lined muffin cups ¾ full. Bake at 400° for 18 to 20 minutes. Makes 1 dozen.