

## Blissful Cherry Cloud Muffins: The Ultimate Fluffy Almond & Cherry Recipe

The Secret to Perfection: Blissful Cherry Cloud Muffins



**OVEN**  
**375°F**

**TIME**  
**25 min**

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### INGREDIENTS

2 cups cake flour: Essential for that "cloud" texture; it has a lower protein content than all-purpose flour.

1 cup organic cane sugar: Provides a clean sweetness.

1 tablespoon aluminum-free baking powder: For a clean rise without any metallic aftertaste.

1/2 teaspoon pink Himalayan salt: To balance the sweetness.

1/2 cup browned butter, cooled: The secret ingredient for a nutty, rich aroma.

2 large free-range eggs: Provides structure and moisture.

1 cup buttermilk: The acidity reacts with the baking powder for maximum fluffiness.

1 teaspoon almond extract: Cherries and almond are a match made in heaven.

1 1/2 cups fresh or frozen dark cherries: Pitted and roughly chopped.

1/2 cup cherry compote: For that "surprise" gooey center.

Swaps and Notes:

**The Flour:** If you don't have cake flour, you can make a substitute by removing 2 tablespoons of all-purpose flour from a cup and replacing it with 2 tablespoons of cornstarch. Sift them together well!

**The Fruit:** While dark cherries are the star here,

you can easily swap them for blueberries. If you enjoy berry-forward bakes, check out this blueberry lemonade for a refreshing pairing.

**The Butter:** If you are short on time, regular melted butter works, but you will lose that signature toasted depth.

**Step-by-Step Directions:**

**Prep the Oven and Tin:** Preheat your oven to 375°F (190°C). This slightly higher temperature helps the muffins "spring" upward quickly, creating a beautiful domed top. Line your muffin tin with parchment paper liners.

**Mix Dry Ingredients:** In a large bowl, sift together the cake flour, cane sugar, baking powder, and salt. Sifting is crucial for the "cloud" texture!

**Whisk Wet Ingredients:** In a separate bowl, whisk the cooled browned butter, eggs, buttermilk, and almond extract. Ensure your butter isn't hot, or you'll scramble the eggs.

**Combine:** Gradually add the wet ingredients to the dry. Use a spatula and stir until just combined. Overmixing will develop the gluten and make your muffins tough instead of airy.

**Fold in Cherries:** Gently fold in the chopped cherries.

**The Layering Trick:** Fill each muffin cup halfway with batter. Add a teaspoon of cherry compote to the center, then cover with more batter until 3/4 full. This creates a delightful fruit "bomb" in the middle.

**Bake:** Bake for 20-25 minutes. Test with a toothpick; it should come out clean (avoiding the compote center).

**Cool:** Let them rest in the tin for 10 minutes before moving to a wire rack.

**Tips for Success:**

**Don't Overmix:** I cannot stress this enough. A few lumps in the batter are perfectly fine.

**Room Temperature Ingredients:** Make sure your eggs and buttermilk aren't ice-cold so the browned butter doesn't seize up when mixed.

**Measure Flour Correctly:** Use the "spoon and level" method rather than scooping the flour directly with the measuring cup to avoid packing it down.

**Serving Suggestions and Pairings:**

**Nutritional Information (Per Serving):**

Calories: 250 kcal

Servings: 12 muffins

Fat: 9g

Carbohydrates: 38g

Protein: 4g

Sugar: 22g

## DIRECTIONS

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12. **Serving Suggestions and Pairings:** These muffins are best served warm with a smear of salted butter. For a full brunch spread, I highly recommend pairing these with a savory one-pan breakfast bake to balance the sweetness.
13. **If you're hosting a morning get-together,** serve these alongside a chilled glass of blueberry lemonade for a bright, fruity start to the day.
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19. **Sugar:** 22g
20. **Storage and Leftover Tips: Room Temperature:** Keep in an airtight container for up to 2 days.
21. **Fridge:** They stay moist for up to 5 days in the refrigerator.
22. **Freezer:** These freeze beautifully! Wrap them individually in plastic wrap and place in a freezer bag. Reheat in the microwave for 30 seconds for a "just baked" feel.
23. **More Recipes You Will Love:** If you enjoyed the fluffy texture of these muffins, you should definitely try these other favorites from the kitchen:
24. **These easy pumpkin spice muffins** for a cozy, autumnal vibe.
25. **This chocolate chip banana bread** for a classic, sweet loaf.

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/blissful-cherry-cloud-muffins-the-ultimate-fluffy-almond-cherry-recipe/>