

INGREDIENTS For the Peach Muffins

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Makes 12 Jumbo Muffins

Or 24 regular muffins

Prep time 50 minutes

Bake time 24–30 min

- 560 g all-purpose flour
- 2 tablespoons (24 g) baking powder
- 1 teaspoon (5 g) baking soda
- 1 teaspoon (6 g) fine salt
- 2 teaspoons (5 g) ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 ¼ stick (142 g) butter
- ¾ cup packed brown sugar (180 g)
- ½ cup granulated sugar (100 g)
- 4 large eggs, room temperature
- 2 teaspoons (10 g) pure vanilla extract
- 2 cups (450 g) full-fat sour cream or plain Greek yogurt
- 3 cups (about 500 g or 6 med) diced peaches, fresh or canned and very well drained
- ½ cup (about 140 g) thick caramel sauce

For the Brown Sugar Crumb Topping

- 90 g (¾ C) all-purpose flour
- ½ cup packed brown sugar (120 g)
- 1 teaspoon (3 g) ground cinnamon
- Pinch of fine salt
- 6 tablespoons (85 g) cold unsalted butter, cut into small cubes

For Finishing

- 1–2 tablespoons Turbinado sugar, for sprinkling (optional)
- ¾ cup (about 85 g) pecans, roughly chopped
- Warm caramel sauce, as desired

DIRECTIONS:

1. **Brown the butter.** Place the butter in a light-colored saucepan over medium heat. Cook, stirring frequently, until the butter foams and the milk solids turn golden brown and smell warm and nutty. Immediately pour the brown butter into a heatproof bowl. Cool for 10–15 minutes.
2. **Prepare the oven and pans.** Heat the oven to **375°F (190°C)**. Line two jumbo muffin pans with 12 jumbo parchment liners.
3. **Mix the dry ingredients.** In a large bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, and nutmeg.
4. **Mix the wet ingredients.** In a separate bowl, whisk the cooled brown butter, brown sugar, and granulated sugar until combined. Add the eggs one at a time, mixing well after each addition. Whisk in the vanilla and sour cream until smooth.
5. **Make the batter.** Add the wet mixture to the dry ingredients. Fold gently just until most of the flour has disappeared. Do not beat or over-mix.
6. **Add the peaches.** Gently fold the well-drained diced peaches into the batter.
7. **Make the crumb topping.** Combine the flour, brown sugar, cinnamon, and salt. Cut or rub in the cold butter until the mixture forms coarse, buttery crumbs.
8. **Fill the muffin cups.** Spoon batter into each jumbo muffin liner until approximately three-quarters full. Add a small spoonful of caramel over the batter and gently swirl it through the top portion with the tip of a knife or skewer.
9. **Add the bakery crown.** Generously scatter the brown sugar crumb topping over each muffin. Finish with a light sprinkle of Turbinado sugar and the pecans.
10. **Bake.** Bake at **375°F (190°C) for 24–30 minutes**, or until the centers are set and the internal temperature in the thickest part of a muffin reaches **200–205°F (93–96°C)** on an instant-read thermometer. Insert the thermometer into the muffin crumb and avoid striking a peach piece or pocket of caramel.
11. **Cool and finish.** Allow the muffins to rest in the pans for 10 minutes before transferring them to a cooling rack. Drizzle with warm caramel just before serving.
12. **If using regular muffin tins** may make up to 24 muffins and bake 18–22 minutes

Use the Pan You Have

“And the LORD said unto him, What is that in thine hand?” — Exodus 4:2 KJV

My Hubby brought me very ripe peaches.

Not because I asked him to. He just bought them for me as a gift, and I wanted to make him something special with them, before they lost their goodness.

I had already made peach butter a few weeks before, so I wanted to do something different. I decided on peach muffins. Not just plain peach muffins either. These were going to be big, beautiful, bakery-Jumbo style peach praline muffins with brown butter, pecans and caramel.

There was just one little problem.

I realized that I didn't own a jumbo muffin pan.

As a matter of fact, when I pulled out my regular muffin pan, I realized I had never even unwrapped it. We have lived in this house for five and a half years, and there it sat in my cupboard, still wrapped.

Well.

The batter was already made.

And there was a lot of it.

So I cut parchment paper into squares, pushed them into my regular cupcake pan, and started filling them.

Twelve beautiful muffins.

And I still had a lot of batter, and topping, and nuts.

So I pulled out a sheet pan and filled it.

Still had batter.

I pulled out another one.

By the time I was finished, my recipe for twelve jumbo muffins had become twelve regular muffins and two peach praline sheet cakes.

And I thought about Moses.

When God called Moses, Moses had questions.

He had objections, excuses and he had reasons.

But God asked him a very simple question.

“What is that in thine hand?”

A rod.

That's all Moses saw.

Just a rod he had probably carried and used countless times.

But God already knew what He could do with what Moses was holding.

I wonder how many times we leave an assignment from God sitting wrapped in the cupboard because we don't think we have the right equipment.

We don't have the right education, or the right amount of money.

The right connections, the right experience.

The right timing.

The right muffin pan.

So we wait.

We tell ourselves we'll begin when we are better prepared. When we know more. When we have more. When everything looks a little more like we thought it was supposed to look.

Meanwhile, God may simply be asking,

“What is that in thine hand?”

I didn't have the pan the recipe called for.

But I had a pan.

And when that one was full, I found another.

And then another.

The assignment didn't have to change just because the container wasn't what I expected.

Maybe you don't have what you thought you would have by now.

Maybe the thing God has put on your heart seems bigger than your resources, your experience, or even your confidence.

Look at your hands.

Look around your house.

Look at the gifts, abilities, experiences, and opportunities God has already placed in your life.

And then use the pan you have.

If there's still batter left, He'll show you where to pour it next.

A Little Grace for Today

Is there something God has put on your heart that you keep putting off until you feel better equipped?

Maybe you've been looking at what you don't have instead of asking God about what is already in your hand.

You don't need to pretend your resources are bigger than they are.

You don't need to call a regular muffin pan a jumbo one.

Just be faithful with the pan you have.

Prayer

Holy Father, YOU are my God of provision and purpose. You know the work You have prepared for me and You know exactly what You have already placed in my hands. Sometimes I look too quickly at what I don't have and decide I am not ready. Help me and I will look again at what You have already provided. When the assignment seems bigger than my ability or my resources, help me and I trust Your provision. Thank You for the gifts, experiences, opportunities, and even the ordinary things You have placed in my hands. I will use what I have and trust You to show me where to pour what remains.

