

Peanut Butter and Jelly Muffins

Ingredients

1 2/3 c Flour
1/2 c Brown Sugar
1 T Baking Powder
1/4 t Salt
3/4 c Milk
1/2 c Peanut Butter (creamy)
1/3 c Vegetable Oil
1 Egg
1 1/2 t Vanilla Extract
1/2 c Jam

Instructions

- 1.Preheat the oven to 350 degrees F. Spray 12 muffin cups with nonstick cooking spray or line with paper cups.
- 2.In a medium bowl, whisk together the milk, peanut butter, oil, egg, and vanilla. Stir the wet ingredients into the dry ingredients and mix just until combined.
- 3.Scoop about 2 tablespoons of batter into each muffin cup. Spoon a heaping teaspoonful of jam on top of each cupful of batter. Then spoon about 2 tablespoons of batter over the jam. Divide any remaining batter equally among the muffin cups.
- 4.Bake for 20 to 25 minutes, or until the muffins have risen in the middle and are firm to the touch.