

Bakers Banquet



Jammy Strawberry Muffins

Ingredients:

1 jar strawberry jam (I used strawberry, but you can use any flavor jam you like)

Muffin

2 cups all-purpose flour

1/2 cup granulated sugar

2 1/2 teaspoons baking powder

1/2 teaspoon kosher salt

1/2 cup canola oil

1 egg, beaten

1/4 cup orange juice (juice from about 1 orange)

1/2 cup milk (you can use almond milk)

1/2 teaspoon vanilla extract

Oatmeal Streusel

2 tablespoons canola oil

1/4 cup all-purpose flour

1/2 cup rolled oats

1/4 cup granulated sugar

Directions:

Muffins

Preheat oven to 350° F. Spray a 12 cup muffin pan with baking spray (or line muffin cups with paper liners). **Place muffin pan on a baking tray so that if the jam bubbles over the muffin cup your oven will stay clean.**

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Whisk together the flour, sugar, baking powder and salt in a large mixing bowl.

Make a well in the center of the dry ingredients and add the oil, egg, orange juice, milk, and vanilla. Mix with a rubber spatula.

Gently mix all ingredients together, until just combined. DO NOT OVERMIX!

Oatmeal Streusel

In a small bowl, combine the oil, flour, oats and sugar. Mix together with a spoon until crumbs form.

Fill up each muffin cup with 2 heaping tablespoons of batter. Spoon 1 tablespoon of jam on top of each cup of batter. Sprinkle each one with oatmeal streusel. Press the streusel gently into the batter and jam with your fingertips.

Bake for 18 minutes, until they are slightly browned. Allow muffins to cool in the tray for at least 10 minutes, placing muffin tin on a metal cooling rack. If you used baking spray, loosen each muffin by running a knife around each one. The jam can make them stick to the sides. Lift each muffin out and allow to cool on metal rack.

Makes 12 muffins