

## RASPBERRY JAM MUFFINS WITH LEMON CREAM CHEESE FROSTING

### INGREDIENTS

2 cups all-purpose flour  
1 cup sugar  
1 tablespoon baking powder  
1/2 teaspoon salt  
2 eggs, lightly beaten  
1 cup buttermilk  
1/2 cup vegetable oil  
1 teaspoon lemon extract  
1 cup seedless raspberry jam

### For the frosting

3/4 pound cream cheese, at room temperature  
1/2 pound unsalted butter, at room temperature  
1 teaspoon lemon extract  
1 pound confectioners sugar

### DIRECTIONS

In a large bowl, combine flour, sugar, baking powder and salt. In a small bowl, mix eggs, buttermilk, oil and lemon extract. Stir into flour mixture just until moistened. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 20-22 minutes or until center of muffin springs back when lightly touched. Cool completely.

For the frosting, cream the cream cheese, butter, and lemon extract in the bowl of an electric mixer fitted with a paddle attachment. Add the sugar and beat until smooth.

To fill with the raspberry jam, insert a small knife at a 45 degree angle about 1/8 inch from the edge of each muffin and cut all the way around, remove a cone of muffin. Cut away all but the top 1/4 inch of the cone; leaving only a small disk of cake which will be used to top the muffin. Fill each one with 2 tablespoons of jam and top with the disk. Frost liberally with the cream cheese frosting.