

## JELLY DONUT MUFFINS

### INGREDIENTS

1 1/2 cups milk  
1 tablespoon pure vanilla extract  
1 1/2 cups sugar  
2/3 cups vegetable oil  
2 eggs  
3 1/2 cups all purpose flour  
1 tablespoon baking powder  
1/2 teaspoon ground nutmeg  
1 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 cup jam (I used seedless strawberry)

for the topping

1/4 cup unsalted butter, melted  
1/4 cup sugar  
1/2 teaspoon ground cinnamon

### DIRECTIONS

Preheat oven to 350F. Line a 12-cup muffin cups with paper liners.

In a medium bowl, whisk together milk, vanilla, sugar, oil and eggs. In another, larger bowl, whisk together flour, baking powder, nutmeg, salt, and cinnamon. Fold wet ingredients into dry ingredients blending just until combined. Do not overmix.

Fill muffin cups 2/3 full with batter, reserving some batter. Spoon a tablespoon jam on top of each muffin and top with muffin batter filling to top of paper liners. Bake 35-40 minutes (do not over bake or bottoms will be dry). Let cool for 5 minutes before transferring to a cooling rack

Prepare two separate bowls: one with melted butter, one with combined sugar and cinnamon. Dip warm muffin tops in melted butter then in sugar/cinnamon mix. Serve muffins while still warm and fresh.