

## PEANUT BUTTER CUP MUFFINS (PEANUT BUTTER NUTELLA MUFFINS)

### INGREDIENTS

for the muffins

1 3/4 cups all-purpose flour  
1/4 cup granulated sugar  
1/4 cup packed dark brown sugar  
1 tablespoon baking powder  
1/2 teaspoon salt  
1 1/4 cups milk  
1/3 cup creamy peanut butter  
1 egg  
2 tablespoons butter, melted  
1 teaspoon vanilla extract  
1/2 cup nutella

### DIRECTIONS

Preheat oven to 400F. Line a 12-cup muffin tin with liners.

Combine flour, sugars, baking powder, and salt in a large bowl; stir with a whisk. Make a well in center of mixture. In a separate bowl, combine milk, peanut butter, egg, melted butter and vanilla. Add to flour mixture, stirring just until moist.

Spoon batter into 12 muffin cups. Fill each cup half full with batter. Spoon 1 teaspoon nutella into each cup. Spoon remaining batter on top to cover jam. Bake at 400F for 20 minutes or until muffins spring back when touched lightly in center. Let cool in pan 5 minutes. Remove from pan, and cool on a wire rack.