Jam muffins recipe

Ingredients
250 ml milk.
170 ml vegetable oil.
3 eggs.
400 plain flour
2 teaspoons baking powder.
200 g castor sugar.
1 medium size jar apricot jam
2 teaspoons cinnamon mix together.
4 teaspoons castor sugar
1 teaspoon vanilla essence

1. Preheat oven to 180 degrees
   Take out 3 dozen patty pan cases and line your patty pan trays.

2. Place flour, baking powder and 200 g castor sugar into a bowl.

3. In another bowl, add vanilla milk and beaten egg. Whisk together with a fork.

4. Place wet ingredients into the bowl with dry ingredients and gently fold mix in – DO NOT OVERMIX!

5. Place half the batter into the patty cases then pop in a teaspoon of jam then top with more batter.

   When cool, remove from the oven and sprinkle with your cinnamon sugar.