

Jam muffins.

* triple the *
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

4 teaspoons castor sugar

1 teaspoon vanilla essence

} mix together.

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 of 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 pan cases then pop in a teaspoon of jam then top with more batter.

6. Bake for 15 minutes maybe 20. When cooked remove from the oven and sprinkle with your cinnamon sugar.