

Peanut Butter & Jelly Muffins

2 Cups All-Purpose Flour

$\frac{1}{2}$ Cup Sugar

$2\frac{1}{2}$ Teaspoons Baking Powder

$\frac{1}{2}$ Teaspoon Salt

$\frac{1}{2}$ Cup Peanut Butter

2 Tablespoons Softened Butter

1 Cup Milk

2 Large eggs

Your Favorite Jelly

- Pre-heat oven to 400 F.
- Grease large muffin pan.
- Put all dry ingredients in mixer bowl, and combine well.
- Add peanut butter, butter, milk, and eggs.
- On lowest speed, mix with paddle attachment for about 30 seconds
- Scrape sides and bottom of bowl.
- Mix on medium speed for another 20-30 seconds—batter will be thick.
- Fill each cavity about halfway with batter.
- Add spoonful of Jelly to each cavity.
- Cover the jelly with more batter until each cavity is about $\frac{2}{3}$ full
- Bake for about 20 minutes.
- Let cool in pan for several minutes.
- Remove to wire rack to finish cooling (about 15 minutes).