



Peanut Butter and Jelly Muffins

Ingredients

- ½ cup Life Every Day vegetable oil
- ⅔ cup Life Every Day peanut butter, creamy
- 1 cup Life Every Day brown sugar, packed
- 2 large eggs
- 1 ¼ cups milk
- 2 tsp. vanilla extract
- 2 tsp. baking powder
- ½ tsp. Life Every Day baking soda
- ½ tsp. Life Every Day salt
- 2 cups all-purpose flour
- ½ cup Life Every Day grape jelly (or preferred jelly)
- Life Every Day canola oil cooking spray (optional)

Directions

Preheat oven to 375°F. Line a 12-cup muffin tin with liners or spray with cooking spray.

In a mixing bowl, whisk together the vegetable oil, peanut butter, brown sugar, and eggs until smooth. Add the milk and vanilla and whisk again.

In a separate bowl, whisk together the baking powder, baking soda, salt, and flour; fold this mixture into the wet ingredients until incorporated.

Fill the liners ⅔ full and gently drop a tablespoon of the grape jelly into the center of the batter. Top with an additional dollop of the batter, gently covering the jelly. Divide the batter evenly between the 12 muffin cups.

Bake for about 25 minutes. The muffins are done when puffed up and starting to turn golden brown on top. Move to a rack to cool before removing from the tin.

