



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Peanut Butter Jelly Muffins** (adapted from Real Simple and Jeanne Lemlin's *Vegetarian Classics*)

1 cup whole milk  
1 egg, beaten  
3 tablespoons unsalted butter, melted  
1 teaspoon vanilla  
2 cups (9.6 ounces) all-purpose flour  
¼ cup (1.75 ounces) sugar  
2 teaspoons baking powder  
½ teaspoon salt  
Pinch nutmeg  
⅓ cup (3 ounces) peanut butter (crunchy or smooth)  
About ¼ cup jam

1. Adjust a rack to the middle position and heat the oven to 375 degrees. Spray the bottoms of a 12-cup muffin pan with nonstick spray or line with paper liners. In a large measuring cup, whisk together the milk, egg, butter, and vanilla.
2. In the bowl of a stand mixer (or in a large mixing bowl with a hand mixer), combine the flour, sugar, baking powder, salt, and nutmeg. Add the peanut butter; mix until evenly combined. Turn the mixer off, add all of the milk mixture at once, and mix on low speed just until combined (small lumps are fine).
3. Place one heaping tablespoon of batter into each muffin cup. Spoon about a teaspoon of jam over the batter in the cups. Divide the remaining batter evenly between the cups.
4. Bake until a toothpick inserted into a muffin comes out clean, 15-20 minutes. Set the pan on a rack to cool slightly, about 5 minutes, then use a thin-bladed knife to remove the muffins from the pan.