THE J.M. SMUCKER Co

Jam Swirl Muffins

Prep Time	Cook Time	Serves	Difficulty
10 mins	25 mins	10	N/A

Ingredients

- 1/3 cup (75 mL) canola oil
- 1/2 cup (125 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 1 egg
- 3/4 cup (175 mL) unsweetened applesauce
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 2/3 cup (150 mL) granulated sugar
- 1 tbsp (15 mL) baking powder
- 1/4 tsp (1 mL) cinnamon
- 1/4 tsp (1 mL) salt
- 1/3 cup (75 mL) **Smucker's®** Pure Strawberry Jam

Directions

Step 1:

Preheat oven to 375ºF (190ºF). Grease 10 cups of a 12-cup muffin pan or line with paper liners.

Step 2:

Combine wet ingredients (excluding jam) in medium-sized bowl. Add flour blend, sugar, baking powder, cinnamon and salt. Stir just until combined.

Teach your kids which measuring cups to use for which ingredients by having one measure out the wet and the other the dry. Clear glass or plastic measuring cups are for liquids, while dry ingredients are measured in individual cups that are often made of metal.

Step 3:

Add strawberry jam, mixing lightly. Divide evenly among the 10 prepared muffin cups, pouring water into the 2 unused cups.

Have your kids measure out the batter in an ice cream scoop. You'll get the same amount of batter in each cup, so they all bake at the same time.

Step 4:

Bake in centre of preheated oven for 20 to 25 minutes or until golden and top springs back when lightly pressed. Cool in pan.

Images

