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PEANUT BUTTER AND JELLY MUFFINS

- 1/4 Cup Peanut Butter
- 1/4 Cup Jelly or Jam
- 2 Cups Sifted Flour
- 2 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1 Tablespoon Sugar
- 1 Egg, beaten
- 1 Cup Milk
- 1/4 Cup Melted Butter

DIRECTIONS

1. Mix peanut butter and jelly together.
2. Set aside.
3. Sift together flour, baking powder, salt, and sugar.
4. Mix together egg, milk and melted butter.
5. Make a well in the center of the dry ingredients.
6. Add liquid ingredients and stir just enough to mix.
7. Batter should still be lumpy.
8. Fill greased muffin tins 1/2 full with batter.
9. Add a spoonful of peanut butter and jelly mixture to each tin.
10. Finish filling tins with remaining batter.
11. Bake in a 400 degree oven for 20 to 25 minutes.