

Strawberry Jam Muffins

Pat Bussen - West St. Paul, MN

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Yield: 24 muffins

*1 cup sugar
3/4 cup margarine
3 eggs
1 teaspoon baking soda
2 cups sifted flour
1 teaspoon cinnamon
1 teaspoon nutmeg
1/3 cup sour milk
3/4 cup jam*

Preparation Time: 15 minutes

Bake Time: 25 minutes

In a bowl, cream the sugar and margarine. Add the eggs, one at a time, beating after each addition.

In a bowl, sift together the baking soda, flour, cinnamon and nutmeg. Add alternately with the sour milk to the egg mixture. Fold in the jam.

Grease or insert paper liners in the muffin tins. Fill the muffin tins 3/4 full with batter.

Bake at 350 degrees for 20 to 25 minutes.

(Any flavor jam, or jellied or whole cooked cranberries can be used.)

Per Serving (excluding unknown items): 3650 Calories; 155g Fat (37.5% calories from fat); 46g Protein; 536g Carbohydrate; 11g Dietary Fiber; 636mg Cholesterol; 3171mg Sodium. Exchanges: 11 1/2 Grain(Starch); 2 1/2 Lean Meat; 28 1/2 Fat; 23 1/2 Other Carbohydrates.