



Baking with Gary

JAM DOUGHNUT MUFFINS

Total Time: 30 minutes

Makes: 12

Ingredients:

1 tbsp baking powder

1/8 tsp salt

115g caster sugar

2 medium eggs

200ml milk

85g unsalted butter melted

4tbsp strawberry or raspberry jam

Topping:

115g butter, melted

150g granulated sugar

Method:

1. Preheat the oven to 200c/gas mark 6. Grease a 12-cup muffin tin or line with paper cases.
2. Sift the flour into a large bowl.
3. Add the baking powder and salt.
4. Stir in the sugar, then add the eggs, melted butter and milk.
5. Stir gently until combined, do not over-mix.
6. Spoon half the mixture into the prepared muffin tin.
7. Add a teaspoon of jam into the centre of each then spoon in the remaining mixture.
8. Bake in the preheated oven for 20 minutes until well risen, golden brown and firm to the touch. Leave to cool for 10 minutes.

