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Holiday Jam Muffins

Perfect for those "in a hurry…no time for breakfast" mornings, these "grab and go" muffins do all the work for you. You don't even have to top them—the jam is neatly tucked in the muffin's middle.

I made these jelly doughnut-like muffins with Salt Creek Valley Farm's Holiday Jam (www.saltcreekvalleyfarm.com). Filled with chunks of Indiana strawberries along with cranberries and slight hint of orange, this rich and thick jam will stand up to a hot oven and come out tasting "from the jar fresh". The muffin's texture, thanks to plenty of baking powder, is sponge cake light. So…are these muffins for breakfast or dessert? Why choose?

2 cups all purpose flour
½ cup granulated sugar
4 teaspoons baking powder, prefer aluminum free
¼ cup strained yogurt (see below for instructions) or Greek yogurt
2 large eggs
1 tablespoon pure vanilla extract or 1 tablespoon vanilla powder
1 cup whole milk
½ cup Salt Creek Valley Farm Holiday Jam
Powdered sugar for dusting, optional

Preheat oven to 350 degrees F.

In a large mixing bowl stir the dry ingredients together until well blended.

In a smaller bowl whisk together the yogurt, eggs, vanilla, and milk.

Stir the wet ingredients into the dry ingredients and blend until well combined. The batter will be a little lumpy.

Spray a 6 cup "giant" muffin pan with cooking spray or grease with softened butter and fill each cup with ¼ cup of the batter.

Place a heaping teaspoon of the jam in the center of each of the muffins and cover with another ¼ cup of the batter. You may have some batter left over. If so, you can make more muffins in small ramekins and bake them along with the others.

Bake for 25-30 minutes or until a toothpick inserted in the top along the outside of one of the muffins comes out clean.

Let stand for 5 minutes before removing them from the pan.

When completely cooled, dust lightly with powdered sugar, if using.

Makes 6-7 giant muffins.

To make the strained yogurt you'll need one quart of Trader's Point plain, unflavored yogurt. Line a fine mesh strainer with a paper coffee filter or 4 layers of cheesecloth and place it over a deep bowl. Pour in the yogurt and cover with plastic wrap. Place the yogurt in the refrigerator for 24 hours. Discard the strained liquid and use the now thickened yogurt in the recipe.

Victoria Wesseler

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