

## Peanut Butter and Jelly Muffins

Annette and Marianne Ragan    Prep Time: 40 minutes

Makes 12 servings.

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| <b>2 cups Flour</b>              | <b>1 1/2 cups Applesauce</b>   |
| <b>2 teaspoons Baking powder</b> | <b>1/4 cup Milk</b>            |
| <b>1 teaspoon Baking soda</b>    | <b>1/4 cup Melted butter</b>   |
| <b>2 Eggs</b>                    | <b>1/2 cup Chopped Peanuts</b> |
| <b>1/2 cup Peanut Butter</b>     | <b>6 tablespoons Jam</b>       |

Mix all ingredients except for the jam in a bowl.

Spoon batter into the bottom of muffin pans.

Cover the batter with 1 1/2 teaspoons of jam and top with more batter.

Bake at 350 degrees for 18 minutes or until golden brown.

Let cool 5 minutes in pan before removing, then allow to cool.

\*\*\*The batter is very thick.