



Apricot Jam Muffins



It's stone fruit season here, so that means I've been busy making jam. I always have leftover jam from the year before which is just perfect for mixing up a batch of muffins.

This recipe uses apricot jam, but you could use any kind you like.

Recipe yields 12 regular sized muffins.



Ingredients:

1 jar of apricot jam (*I've used many sizes from 300ml to 600ml and it always seems to work*)

$\frac{3}{4}$ cup milk

$\frac{1}{4}$ cup vegetable oil

2 eggs

2 cups flour

2 teaspoons baking powder

1 teaspoons salt

1 cup white chocolate chips

Note: I find there is no need to add extra sugar due to the sugar content of the jam, but if you have a sweet tooth, you may add a tablespoon of sugar with the dry ingredients.

Method:

Preheat your oven to 180c (375f).

Using your mixer, blend together the jam, milk, vegetable oil and eggs.

In a separate bowl, mix together the flour, baking powder and salt, and then gently fold into the wet ingredients. Lastly fold in the chocolate chips.

Line a muffin pan with liners and spoon the batter evenly between the cups.

Bake at 180c for 20 to 25 minutes. Check with a skewer to ensure they're done (if your mixture used a lot of jam it could have been a little wet and you may need to bake for a few more minutes).

Cool and enjoy!