

## BLUEBERRY JAM MUFFINS



Makes 12



Prep Time 20 minutes



Cook Time 15 minutes



### INGREDIENTS

- 2 ¼ cups self-raising flour
- ½ cup caster sugar
- 1 egg, lightly beaten
- ¾ cup milk
- 1 tsp vanilla essence
- 100 g butter, melted
- 2 Tbsp golden syrup
- 6 Tbsp **Craig's Blueberry Jam**
- ¼ cup cream cheese

### METHOD

Preheat oven to 220°C.

1. Sift the flour and sugar into a bowl and make a well in the centre.
2. Mix egg, milk and vanilla together. Stir in to the dry ingredients with the melted butter and golden syrup.
3. Half fill 12 well greased muffin tins, place a heaped teaspoon **Craig's Blueberry Jam** and a teaspoon of cream cheese into the centre of

each muffin. Carefully cover the jam with the remaining muffin mixture.

4. Bake for 12 to 15 minutes, or until well risen, golden and firm to the touch.

5. Cool in the tin for 5 minutes. Serve warm, dusted with icing sugar.