



REGINA'S
FARM KITCHEN

PEANUT BUTTER AND JAM MUFFINS

SERVING SIZE: 12 small or 6 large muffins

INGREDIENTS (MUFFINS):

9 oz Regina's Farm Kitchen® artisan fruit spread	1/4 tsp. salt
6 tbsp. unsalted butter	1 large egg
3/4 cup peanut butter	1/2 cup brown sugar, packed
1-3/4 cups all-purpose flour	2 tsp. vanilla extract
1 tsp baking soda	1/4 cup milk
	1/2 cup plain Greek yogurt

INGREDIENTS (CRUMB TOPPING):

1/3 cup brown sugar, packed	1/4 tsp. salt
1/3 cup granulated sugar	1/2 cup unsalted butter, melted
1/4 tsp. cinnamon	1-1/2 cup all-purpose flour



PEANUT BUTTER AND JAM MUFFINS

If you've ever indulged in the enduring comfort of the PB&J, prepare to take that guilty pleasure to an all-new level of yumminess. Caution: these fruity, peanut-buttery, crumbly muffins might make you light-headed.

SERVING SIZE: 6 large or 12 small muffins

INSTRUCTIONS:

Preheat oven to 350 degrees and line 12 muffin tins with cupcake liners; spray the inside of the liners with nonstick cooking spray. Place the butter and peanut butter in a microwave-safe bowl and microwave for 30 seconds. Stir well until completely melted and mixed together.

In a medium bowl, whisk together the flour, baking soda and salt. In the bowl of an electric mixer, beat together the egg, brown sugar and vanilla extract, until smooth. Add the butter and peanut butter mixture and continue beating until well incorporated.

Add the milk and yogurt and mix again. On low speed, slowly add your dry mixture (flour, baking soda, salt) and mix well. The batter will be very thick. Divide the batter among the liners so that each one is about 3/4 of the way full. Use your fingers to create a little well in the top of the muffin batter and place a dollop (about 1 tbsp.) of RFK fruit spread onto each one. We recommend Blueberry Lemon, Peach Vanilla Bean or Triple-Berry.

For the crumb topping, whisk together the sugars, cinnamon, salt and melted butter until smooth. Add the flour, and use a wooden spoon or rubber spatula to fold in the flour until a paste-like dough results. Crumble the mixture with your fingers and add a generous helping of crumbs to each muffin top, covering the fruit spread. Press the crumbs down well so they stick to the batter. Add a few more dollops or drizzles of fruit spread to each muffin. Bake for 18-22 minutes, or until a cake tester comes out clean. Cool the muffins in the pan for 5 minutes, then transfer to a wire rack to cool completely.



For other recipe ideas and to order, please reach out to us on social media or reginasfarmkitchen.com

