



MUFFIN WITH JAM (10-12 PIECES)

Preparation time: 35 min.

Difficulty level: low

INGREDIENTS

300 g flour

50 g caster sugar

200 g milk

100 g butter

2 eggs

1 sachet of baking powder

Jam to taste

PREPARATION

Put the eggs, sugar in a bowl, and mix with a whisk and then add the milk.

Melt the butter in a saucepan over very low heat without overheating it. As soon as it becomes warm, add it together with the flour mixed well with yeast.

Unite all the ingredients until the mixture is smooth but without working too much otherwise, the muffins will have a hard consistency.

Spread with butter or oil the muffin tins and sprinkle with flour. Pour a spoonful of the mixture into the mold. Add a spoonful of jam to the center and cover with another mixture.

Bake at 180 ° C in the preheated oven for about 20 minutes.

To check if they are ready at the end of cooking, pierce a muffin with a toothpick. If the dough sticks to the wood, continue cooking for a few minutes. Remove from the oven and let them cool well.

Store at room temperature in a closed container for a few days.

