

PB & Jelly Swirl Muffins

Ingredients:

Muffins:

- 2 c. flour
- 1/4 c. sugar
- 1/3 c. peanut butter
- 1 c. milk
- 1 egg
- 3 T. oil or melted butter
- 1 t. vanilla (optional)
- jelly, your favorite kind

Crumb topping (optional):

- 1/4 c. brown sugar
- 1/4 c. white sugar
- 1/4 c. butter or margarine, melted
- 1/2 - 3/4 c. flour

Directions:

Preheat oven to 350.

Grease a 12 cup [Muffin Pan](#).

In a large bowl stir together the flour and sugar.

Use a fork or pastry blender to cut in the peanut butter until crumbly.

Stir in the milk, egg, and vanilla until blended.

Fill muffin cups about halfway with batter.

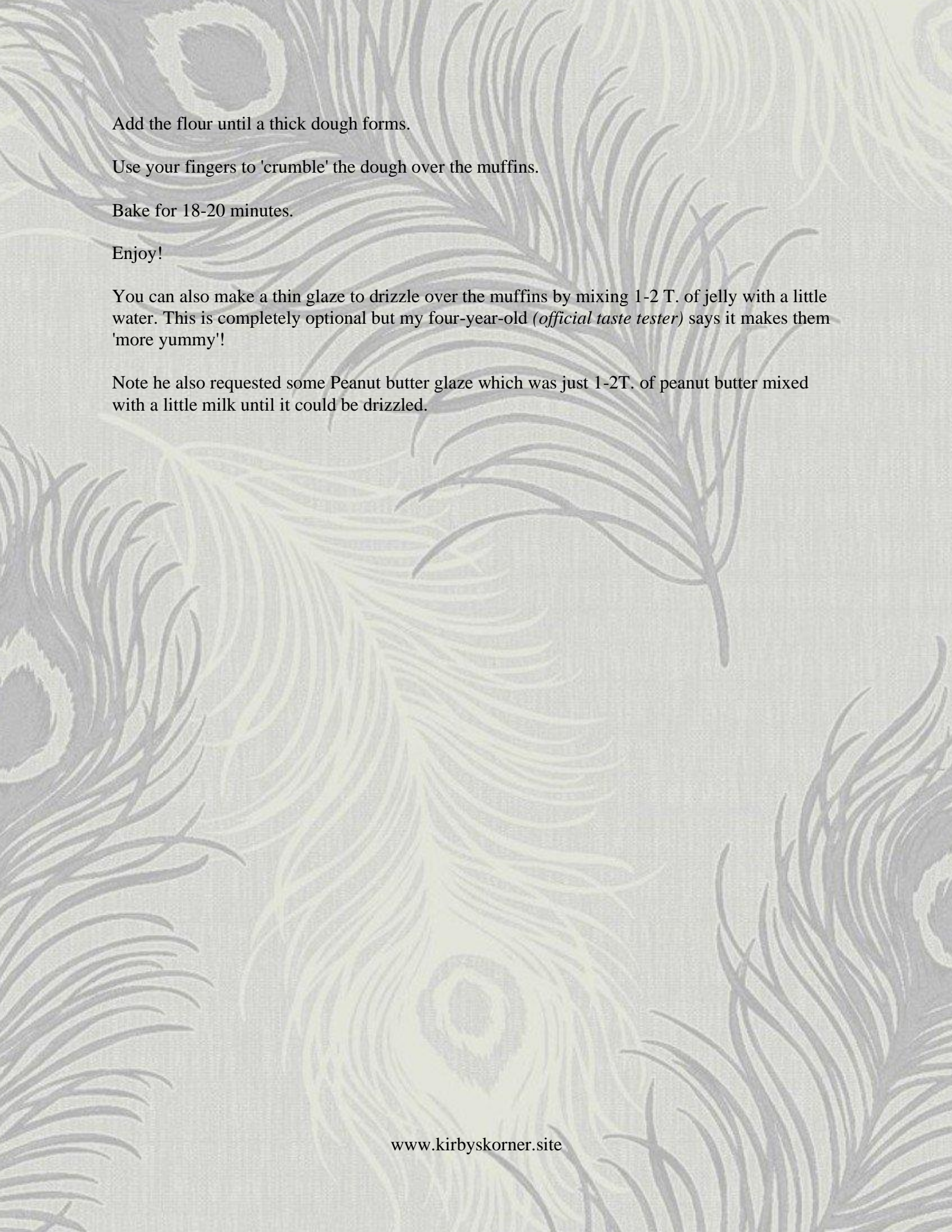
Drop 1-2 Tablespoons of jelly into the center.

Spoon batter over tops of jelly.

Use a butter knife or fork to gently swirl the jelly and batter together.

Crumb topping:

Mix together the sugars and then blend in the butter.

The background of the entire page is a repeating pattern of peacock feathers. The feathers are rendered in shades of light green, grey, and white, creating a subtle, elegant texture. They are oriented diagonally, with the 'eyes' of the feathers scattered across the frame.

Add the flour until a thick dough forms.

Use your fingers to 'crumble' the dough over the muffins.

Bake for 18-20 minutes.

Enjoy!

You can also make a thin glaze to drizzle over the muffins by mixing 1-2 T. of jelly with a little water. This is completely optional but my four-year-old (*official taste tester*) says it makes them 'more yummy'!

Note he also requested some Peanut butter glaze which was just 1-2T. of peanut butter mixed with a little milk until it could be drizzled.