

RECIPE

Spiced Wine Jelly Crumb Muffins



Ready in **30 minutes**

Makes **12 Muffins**

Ingredients

- 6 Tbsp unsalted butter
- 1 3/4 cups all-purpose flour
- 1 tsp baking soda
- 1/4 tsp salt
- 1/4 tsp cinnamon
- 1 large egg
- 1/2 cup packed brown sugar
- 2 tsp vanilla extract
- 3/4 cup milk
- 6 ounces Spiced Red Blend wine jelly

CRUMB TOPPING

- 1/3 cup brown sugar
- 1/3 cup sugar
- 1/4 tsp cinnamon
- 1/4 tsp salt
- 8 Tbsp unsalted butter, melted
- 1 1/2 cup all-purpose flour

Preparation

1. Preheat the oven to 350 degrees F. Line a muffin tin with liners. Spray the liners with nonstick spray. No liners? You actually don't even need to use liners as long as you spray the tin well.
2. Melt butter. Set aside. In a bowl, whisk together the flour, baking soda, salt and spices. Set aside.
3. In a large bowl, whisk together the egg, brown sugar and vanilla extract until smooth. Stir in the butter, mixing until smooth. Add in the dry ingredients and stir until almost combined, then add in

the milk and stir until a batter forms, trying not to overmix.

4. Divide the batter equally between the 12 muffin cups. Press a half a tablespoon or so of the wine jelly into the center of the batter, pushing it into the middle. Press the tops of each generously with the crumb topping. Make a nice crumbly mound on each muffin. Bake for 18 to 22 minutes. Let cool before trying to remove the muffins.

CRUMB TOPPING

To make the crumb topping, whisk together the sugar, cinnamon, salt and melted butter until combined. Whisk until the sugar begins to dissolve, then use a wooden spoon to stir in the flour. The mixture will be crumb-like and dry. Almost like Play-doh. This is what you want!