



DELICIOUS BERRY HARVEST BREAKFAST MUFFINS

SERVES: 4 | PREP TIME: 5M | COOK TIME: 25M

VEGETARIAN

INGREDIENTS:

Dry Ingredients:

2 ½ Cup Whole Wheat Flour

½ Cup Raw Cane Sugar

1 Tbsp Baking Powder

½ Tsp Salt

Wet Ingredients:

½ Cup Crofters Organic
Premium Berry Harvest Fruit
Spread

1 Cup Milk

1 Large Egg

½ Cup Butter (Melted)

1 Tsp Vanilla Extract

DIRECTIONS:

1. Preheat oven to 400°F. Spray a muffin pan with non-stick cooking spray and then set aside.
2. In a large bowl combine all the dry ingredients, stirring with a wire whisk to combine.
3. In a medium bowl, combine all the wet ingredients. Mix well until blended.
4. Add the wet mixture to the dry mixture and stir until just combined. Batter will be lumpy.
5. Fill the muffin pan 1/3 of the way up with the muffin batter then drop in 1-2 Tsp of Crofter's Organic Premium Berry Harvest Fruit Spread. Top with remaining batter.
6. Bake for 20-25 minutes (or until you can insert a toothpick and it comes out clean). Let stand for a few minutes until the muffins cool and then remove from the pan. Enjoy!