

# Blueberry Jam Cream Cheese Muffins

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## **Ingredients:**

1-1/2 cups	All-purpose flour
3/4 cup	Granulated sugar
1/2 teaspoon	Salt
2 teaspoons	Baking powder
1/3 cup	Vegetable oil
1	Egg
1/3 cup	Milk
1/4 cup	Cream cheese
6 Tablespoons	Blueberry Jam
1/2 cup	Granulated sugar
1/3 cup	All-purpose flour
1/4 cup	Butter, softened (not melted)
1-1/2 teaspoons	Cinnamon

## Directions:

Preheat oven to 400 degrees F. Grease muffin tin or line with muffin papers.

Combine 1-1/2 cups flour, 3/4 cup sugar, salt and baking powder in bowl. Place vegetable oil into a measuring cup; add the egg and 1/3 cup milk. Mix then pour into flour mixture.

Half fill the 12 muffin cups. Place a teaspoon of jam and a teaspoon of cream cheese into the center of each muffin. Cover the jam and cream cheese with the remaining muffin mixture.

To make the streusel topping: Mix together 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter and 1-1/2 teaspoons cinnamon. Mix with fork and sprinkle over muffins before baking.

Bake for about 22-23 minutes or until done. Note: centers will not rise as much due to the cream cheese & jam.

