

# Kelle B's Jam-Packed Muffins



## Ingredients:

- [Kelle B's Classic Muffin Mix](#)
- 2 eggs
- 1-2 tsp. vanilla or other extract (almond, coconut, lemon, get creative!)
- 1 c. water
- ½ c. oil (can use vegetable oil, coconut oil or shortening)
- [Kelle B Jammin' JAM](#)
- Raw sugar for topping (optional)

## Directions:

1. Preheat oven to 400F degrees. Spray muffin tins with non-stick spray, or prepare with paper liners.
2. In medium bowl, beat eggs, vanilla, water & oil until just combined.
3. Stir in by hand, the entire bag of [Kelle B's Classic Muffin Mix](#), until just moistened. Don't overmix the dough.
4. Spoon batter into prepared muffin tins, just half way full.
5. Spoon 1 tsp. of your favorite [Kelle B Jammin' JAM](#) into the center of each muffin.
6. Spoon the remaining batter over the jam, making sure to filling each muffin to the top.
7. Sprinkle tops with raw sugar.
8. Bake at 400F for 16-20 minutes until tops are golden brown and toothpick inserted into muffin comes out clean.
9. Enjoy!

**Find this and other jam good recipes and products at [kellebjammin.com](http://kellebjammin.com)!**