

from meimuffins.com -- Mary Edith's muffins are the Best!

Marmalade Muffins

Preheat oven to 375 degrees.

2 c whole wheat pastry flour

2 c unbleached white flour

1/2 c sugar

2 T baking powder

1/2 t salt

2 eggs

2 c buttermilk

1/2 c canola oil

2 t real vanilla extract

1/2 c orange marmalade

Mix dry ingredients.

Mix wet ingredients and pour over dry ingredients.

Mix until just combined.

Line muffin pan with papers.

Using a tablespoon in each hand, put enough batter in each cup to cover the bottom of the cup.

Using a teaspoon in each hand, put a teaspoon of orange marmalade in the center of each cup.

Using the tablespoons again, cover the marmalade in each cup. Each should be 3/4 full.

Makes 18 muffins. Bake 24 minutes on an insulated cookie sheet.

Cool on a metal rack.

Can also make blueberry muffins putting 6-8 fresh or frozen blueberries in the middle and also several on top. Press the top blueberries into the batter so they don't burn.

These are simple and delicious. A real favorite!