

Apricot Breakfast Muffins



Ingredients

- Cooking Spray
- 1 cup All Purpose Flour
- 1/4 cup No Calorie Sweetener, Granulated
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 large egg
- 2 tablespoons Pure Canola Oil
- 2 tablespoons skim milk
- 1/2 cup Smucker's® Sugar Free Apricot Preserves, plus additional for spreading on tops of muffins
- 1/4 teaspoon almond extract

Directions

1. HEAT oven to 350°F. Coat 6 muffin cups with no-stick spray.
2. COMBINE flour, Granulated Sweetener, baking powder and salt in medium mixing bowl.
3. BEAT together egg, oil and milk. Blend in preserves and almond extract. Add to flour mixture and stir just until moistened. Fill muffin cups evenly with batter.
4. BAKE 20 to 30 minutes or until toothpick inserted in center comes out clean. Cool. Spread tops with a thin layer of preserves before serving.
5. To prepare the night before, measure dry ingredients and cover. Combine egg, oil, milk and preserves as directed. Refrigerate. Mix together the next morning, adding the almond extract just before baking. Bake as directed.