

After Practice Muffin



Ingredients

- Original No-Stick Cooking Spray
- 2 cups Whole Wheat Flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 cup sugar, divided
- 1 cup milk
- 1 cup Natural Creamy Peanut Butter Spread
- 1/3 cup Pure Canola Oil
- 2 eggs
- 1/2 cup Smucker's® Strawberry Preserves

Directions

1. HEAT oven to 375°F. Coat 12-cup muffin tin with no-stick cooking spray.
2. STIR together flour, baking powder and salt in large bowl. Add 2/3 cup sugar, milk, peanut butter, oil and eggs. Beat with electric mixer on low speed just until moistened. Divide batter evenly into prepared muffin tin. Make small well in center of batter with back of spoon. Place 2 teaspoons preserves in center of each. Sprinkle with remaining sugar.
3. BAKE 22 to 24 minutes. Cool 5 minutes. Remove to wire rack to cool completely.