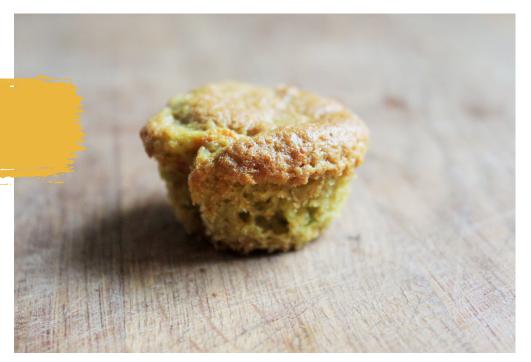
## Lerri MUFFINS

My mother and grandmother made these muffins and they were so loved by my daughter that they became "Kerri Muffins".

Orange Marmalade Muffins

- 2 eggs beaten
- 1/2 cup orange juice
- 4 Tbsp Sugar
- 2 Tbsp oil
- 2 cups all purpose flour
- 2 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1/2 cup orange marmalade



- 1. Preheat ovetn to 400 degrees F. Combine egg, orange juice, sugar, and oil.
- 2. In a separate bowl blend the flour, baking powder, baking soda, and salt together.
- 3. Add to the juice mixture and beat 30 seconds. Stir in marmalade. mix until well blended, but don't over mix.
- 4. Fill the greased muffin tins 2/3 full
- 5. bake 15-20 minutes.

This works best in miniture muffin tins