

Kerri

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 oven 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 miniature muffin tins