



FINCH + FENNEL

# Buttermilk Berry Jam Muffins

COOK TIME: 30 Minutes

YIELDS: 8 Muffins

## INGREDIENTS:

2 ½ c All-Purpose Flour

1 ½ tsp Baking Powder

½ tsp Baking Soda

¼ tsp Salt

1 c Buttermilk

½ c Canola Oil

2 Eggs

1 Tbsp Vanilla Extract

¾ c Granulated Sugar

1 c Blackberries, washed & drained

½ c F+F Triple Berry Jam



## DIRECTIONS:

1. In a large mixing bowl, combine flour, baking powder, baking soda & salt. Mix well & set aside.
2. Preheat the oven to 400°F.
3. In a separate bowl, whisk together the buttermilk, oil, eggs & vanilla until fully combined. Once combined, add the sugar & mix well.
4. Gradually pour the wet ingredient mixture into the bowl with the dry ingredients, mixing until the batter is smooth.
5. Cut the blackberries in half & carefully fold them into the batter, taking care not to break them.
6. Using a scoop or spoon, fill each lined muffin tin with about ¼ cup of batter. Then add one tablespoon F+F Triple Berry Jam on top of each muffin, & gently stir it in so that it is slightly incorporated.
7. Bake the muffins in the preheated oven for 20-25 minutes, or until a toothpick inserted into the center comes out clean.

*Enjoy!*

