



Jam Filled Muffins with Pecans

INGREDIENTS

- 2 eggs
- 1 tsp lemon zest (from about 1/2 lemon)
- 1/2 cup sugar
- 1/4 cup vegetable oil
- 1/3 cup water
- 2 cups flour, sifted
- 1 tsp Baking Powder
- 1 jar sour cherry jam (or jam of your choice)
- 1/4 cup chopped pecans, for topping

DIRECTIONS

1. In a bowl, add eggs, lemon zest and sugar.
2. Beat with hand mixer for 2 minutes on high.
3. Add oil and water.
4. Continue beating until well blended.
5. Add the flour and baking powder.
6. Beat on low until all flour is absorbed.
7. Line a 12 muffin pan with liners.
8. Fill each one about 3/4 full.
9. Add one teaspoon of your favorite jam in the top center.
10. Sprinkle chopped pecans over entire top.
11. Bake at 375 for 25 minutes.