

Blackberry Cabernet Breakfast Muffins

- 2 cups all-purpose white flour
- 1/2 cup packed brown sugar
- 1/2 cup chopped toasted walnuts
- 1 Tbsp baking powder
- 1/2 tsp salt
- 1 cup milk
- 1 large egg
- 4 Tbsp butter, melted
- 1/4 cup or more **TSG Blackberry Cabernet Jam**

1. Preheat oven to 375°F. Lightly grease a standard 12-cup muffin pan or use a non-stick muffin pan.
2. Combine flour, sugar, nuts, baking powder and salt in a large bowl, mix well. (A wire whisk is ideal for this.)
3. Whisk together milk and egg. Pour over dry ingredients along with melted butter. Stir just until ingredients are moistened; do not over mix.
4. Spoon half the batter into the muffin cups. Place a generous teaspoon of TSG jam in the center of each. Top with remaining batter.
5. Bake 20 to 25 minutes. Cool in pan 5 minutes then remove muffins to a wire rack to cool.

Makes 12 muffins