



JAMMIN' BREAKFAST MUFFINS

- 1 pkg (14.1 oz) **TSG Classic Cinnamon Bread Mix**
- ½ cup cornmeal or corn grits
- 2 large eggs
Grated peel of 1 large orange
- ¾ cup buttermilk (regular or reduced fat)
- 4 Tbsp butter, melted
- ⅓ cup (approx) berry preserves or jam (blackberry, raspberry, strawberry)

1. Preheat oven to 350°F. Lightly grease a 12-cup muffin pan or line with paper baking cups.
2. In a large bowl, use a wire whisk to stir together TSG Cinnamon Bread Mix and cornmeal.
3. In a medium bowl, use the same whisk to whisk together eggs, orange peel and buttermilk. Add melted butter and whisk until smooth. Add to TSG mix and stir well.
4. Divide batter evenly among cups. Place a generous teaspoon of jam in the center of each, pressing in just a bit.
5. Bake 18 minutes or until toothpick inserted comes out clean. Cool in pan 10 minutes then remove muffins to a wire rack to cool.

Makes 12 muffins