

JAMMY CAKES

Quick muffin for kid's snacks.

INGREDIENTS

- 1/2 C butter, softened
- 3/4 C sugar
- 2 eggs
- 2 tsp cardamom
- 1 tsp white pepper
- 2 C flour
- 1 TBSP baking powder
- 1 tsp salt and a pinch
- 1 C milk
- 1 C favorite jam

DIRECTIONS

1. Cream butter and sugar.
2. Add spices and eggs one at a time, beating between each addition.
3. Mix flour, baking powder, and salt in a separate bowl.
4. Add dry ingredients to butter and sugar mixture alternately with milk.
5. Spoon into muffin tins, filling halfway.
6. Spoon 1 TBSP of jam into middle of each muffin.
7. Fill the rest of the tin with remaining batter.
8. Bake at 350 for 15-20 minutes.

NOTES

Blackberry or cherry jam is nice in this, but any jam that you like is fine. The spices can be swapped out for whatever you prefer or left out altogether.