

## Donald's Strawberry Jam Muffins

adapted from <https://www.tasteofhome.com/recipes/strawberry-muffins/> -- as it \*used\* to appear, approximately 20230819; as of earlier than 20250105, it is now a distinctly different strawberry muffin recipe!

Yield: 6 regular muffins or 20 to 22 mini-muffins

1 cup flour  
1/2 cup sugar  
1/2 teaspoon baking soda  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon salt  
1/4 cup vegetable oil  
1/4 cup milk  
1/4 cup strawberry jam  
1 large egg

## Equipment:

- Countertop convection oven, preheated to 375F.
- Muffin mould(s) / baking pan with six (6) standard sized muffin wells
  - Mini muffins: two (2) mini-muffin moulds / baking pans with 12 wells each
- Standard muffins: six (6) paper muffin cups
  - Mini muffins: 20 to 22 paper mini-muffin cups
- Mixing bowl
- Measuring cup
- Measuring spoons (1/2 and 1/4 teaspoon)
- Fork
- Spoon
- Oven mitt
- Cooling rack
- Freezer bag (Optional)

20230508: So far mini-muffins work better in a countertop convection oven.

## How to make the muffins:

- Measure out flour, sugar, baking soda, ground cinnamon, ground nutmeg, and salt, and place in a mixing bowl.
- Fully mix all dry ingredients with a fork or spoon.
- In a measuring cup, measure 1/4 cup of cooking oil. Do not transfer to bowl of dry ingredients yet.
- Add 1/4 cup of milk to the cooking oil in the measuring cup. Do not transfer to bowl of dry ingredients yet.
- Add 1/4 cup of strawberry jam to cooking oil and milk in the measuring cup.
- Transfer oil, milk, and jam to the mixing bowl with the dry ingredients.
- Crack egg in mixing bowl with other ingredients.
- Thoroughly mix all ingredients. Mix will be thick.

## Baking the muffins:

- Preheat countertop convection oven to 375F.
  - Place rack in middle of the oven if using a conventional sized oven.
- Place a paper muffin liner / cup in each well of the muffin mould(s) / baking pans.
- Spoon muffin mix equally amongst all the muffin papers / wells.
- Place muffin mould in preheated 375F countertop convection oven.
- Bake 23 to 24 minutes.
  - Bake approximately 13 to 15 minutes if making mini-muffins.
- Rotate part way through to ensure even baking.
- Remove from oven after 23 to 24 minutes or until muffins are beginning to brown on top.
  - Bake approximately 13 to 15 minutes if making mini-muffins.
- Remove muffins from wells and place on cooling rack.
- Eat and enjoy the muffins!
- Bag remaining cooled muffins in sealable (a) freezer bag(s) and place bag(s) in freezer.