

STRAWBERRY-CINNAMON MUFFINS

1 1/2 cups all-purpose flour
1/2 cup sugar
2 1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1/4 teaspoon salt
2/3 cup vanilla fat-free yogurt
1/4 cup butter, melted
3 tablespoons 1% low-fat milk
1 large egg, lightly beaten
Cooking spray
1/4 cup GOOD EATS strawberry jam
1 tablespoon sugar
1/2 teaspoon ground cinnamon

Preheat oven to 375°. Lightly spoon flour into dry measuring cups, and level with a knife. Combine flour and the next 4 ingredients (flour through salt) in a large bowl, stirring well with a whisk. Make a well in center of flour mixture. Combine yogurt, butter, milk, and egg in a bowl, stirring well with a whisk. Add yogurt mixture to flour mixture, stirring just until moist.

Place 12 foil cup liners in muffin cups; coat liners with cooking spray. Spoon 1 tablespoon batter into each liner. Top each with 1 teaspoon jam. Top evenly with the remaining batter. Combine 1 tablespoon sugar and 1/2 teaspoon cinnamon; sprinkle over batter. Bake at 375° for 15 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack for 15 minutes. Remove from pan; place on a wire rack.