

## Almond Strawberry Jam Muffins

1 cup sliced almonds, divided  
1 egg white, lightly beaten  
3/4 cup sugar, divided  
1/2 cup butter, softened  
2 eggs  
1/2 teaspoon almond extract  
2 cups All Purpose Flour/GF flour mix  
1-1/2 teaspoon baking powder  
1/2 teaspoon salt  
3/4 teaspoon xanthan gum (only if GF)  
1/4 teaspoon baking soda  
3/4 cup milk  
10 oz Julianna's Delectible Fruits, Reduced Sugar Strawberry Jam

In a large mixing bowl; cream butter and remaining sugar until light and fluffy. Add eggs, one at a time, beating well after each. Beat in extracts. Combine flour, baking power, salt, xanthan gum, and baking soda; add to creamed mixture alternately with milk. Fold in Julianna's Delectible Fruits Reduced Sugar Strawberry Jam and remaining almonds.

In a bowl, combine 3/4 cup almonds and egg white. Add 1/4 cup sugar; toss to coat.

Fill greased or paper lined muffin cups two-thirds full. Sprinkle with almonds mixture. Bake at 350 deg. F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from the pans to wire racks. Yield: 1-1/2 dozen.

- If you are not making this recipe Gluten-free omit the xanthan gum.
- A good Gluten-free flour mix is Bob's Red Mill or any flour mix you prefer

This Recipe was supplied by Chef Julianna Wesolek, for Julianna's Delectible Fruit, Inc  
[www.juliannasdelectibles.com](http://www.juliannasdelectibles.com)