

## Strawberry-Blueberry Muffins

½ cup vegetable oil 1 teaspoon salt

1 cup milk 2 2 eggs 1 cup chopped strawberries

3 ½ cups all-purpose flour 1 cup blueberries

1 cup white sugar 2 tablespoons strawberry jam

4 teaspoons baking powder

## **Directions**

Ingredients

Preheat oven to 375 degrees F (190 degrees C). Grease 12 muffins cups or line with paper liners.

Whisk oil, milk, and eggs together in a bowl. Combine flour, sugar, baking powder, and salt together in a separate bowl; fold in strawberries, blueberries, and jam. Stir milk mixture into flour mixture until just combined. Fill muffin cups with batter.

Bake in the preheated oven until a toothpick inserted in the center of a muffin comes out clean, about 25 minutes. Cool in the muffin tin for 10 minutes before removing to cool completely on a wire rack