



# Browned Butter Strawberry Muffins



### PREP TIME

15 minutes

### COOK TIME

28 minutes

### SERVES

6 muffins

## INGREDIENTS

### FOR THE MUFFINS

- 6 tablespoons unsalted butter
- 1 ¾ cups all-purpose flour
- ¼ cup granulated sugar
- ¾ cup brown sugar
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 large eggs
- ½ cup plus 2 tablespoons whole or 2% milk
- ¼ cup **Oregon Growers Strawberry Jam**

### FOR THE TOPPING

- ¼ cup plus 2 tablespoons all-purpose flour
- 1 tablespoon granulated sugar
- 2 tablespoons oats
- 2 tablespoons unsalted butter, melted
- Oregon Growers Strawberry Jam**

## PREPARATION

1. Preheat the oven to 375 degrees. Line 6 jumbo muffin tins with paper liners.
2. In a saucepan, melt the butter on medium heat. Continue heating the butter until the color darkens, about five minutes, stirring continuously. Let cool.
3. In a large mixing bowl, combine the flour, sugars, baking powder, baking soda, and salt. Beat in the eggs. Mix in the milk, browned butter, and strawberry jam.
4. In a small bowl, combine the flour, sugar, oats, and melted butter for the topping. Use a fork to mix until crumbly.
5. Divide the batter amongst the prepared muffin tin wells, filling each about halfway full. Top each with a small spoonful of strawberry jam and use the end of a spoon to gently swirl. Sprinkle the crumble topping over the muffin batter.
6. Bake the muffins for 28 to 30 minutes until the centers are set and the edges are golden.

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