

# SAUSAGE CHEDDAR MUFFINS WITH BLACKBERRY VANILLA JAM



EMILY G'S™  
JAM OF LOVE

2 ¼ c flour  
2 t baking powder  
½ t baking soda  
¼ t cayenne  
¼ t ground mustard  
½ t salt  
2 eggs  
1 ½ c milk  
2 T minced chives  
3 T Greek yogurt  
1 lb ground sausage  
½ c grated sharp white cheddar cheese, loosely packed  
**Emily G's Blackberry Vanilla Jam**

Preheat oven to 350°F. In a medium skillet, cook sausage and break down with a wooden spoon. When cooked thoroughly, pour onto a plate covered with a paper towel. Cool and finely dice sausage.

Drain grease leaving 1 T. in skillet. Sauté onion and garlic over medium heat until soft - about 5 minutes. Set aside to cool.

In a small bowl combine flour, baking powder, baking soda, cayenne, ground mustard, and salt. In a large bowl beat eggs, then whisk milk, parsley, yogurt, cheese, and cooled onion mixture. Then add 1¼ c of sausage to the egg mixture. Stir to combine. Slowly mix the wet and dry ingredients together. Be careful not to over mix - just stir enough to combine ingredients.

Scoop into greased muffin pan and bake at 350° for 20 minutes for regular sized muffins, or 14 minutes for mini muffins. Remove from oven and cool.

Cut open the top of the muffin and stuff it with 1-2 tsp. of jam.