



Peanut Butter 'N Jelly Muffin Cake

 **SERVINGS** image not found or type unknown

10

 **COOKING TIME** image not found or type unknown

40 min

Peanut Butter 'N Jelly Muffin Cake is soft, filled with classic peanut butter and jelly flavors and topped with a crunchy crumble. With textures differing from a classic cake, this recipe will soon be added to your list of favorite desserts, not to mention the kids will love it.

Ingredients

Cake

- 1 ½ cups all-purpose flour*
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 cup firmly packed brown sugar
- 2 tsp baking powder
- 1/4 tsp salt (optional)
- 1 cup fat-free milk
- 4 tbsp margarine or butter, melted
- 1 egg, lightly beaten
- 1 tsp vanilla
- 1/2 cup grape, strawberry or raspberry jelly

Topping

- 1/3 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/4 cup all-purpose flour
- 2 tbsp firmly packed brown sugar
- 1/3 cup peanut butter, chunky or creamy
- 1 tbsp stick margarine or butter, softened

Cooking Instructions

1. Heat oven to 350°F.
2. Spray 9-inch round metal cake pan with cooking spray.
3. For topping, combine oats, flour and brown sugar in small bowl.
4. Cut in peanut butter and softened margarine with two knives or fingertips until mixture is crumbly; set aside.
5. For cake, combine flour, oats, brown sugar, baking powder and salt in large bowl; mix well.
6. In small bowl, combine milk, melted margarine, egg and vanilla; blend well.
7. Add to dry ingredients all at once; stir just until dry ingredients are moistened.
8. (Do not overmix.) Pour into pan.
9. Spoon jelly by teaspoonfuls randomly over batter.
10. Crumble reserved topping evenly over batter.
11. Bake 35 to 40 minutes or until golden brown and wooden pick inserted in center comes out with just a few moist crumbs clinging to it.
12. Cool 10 minutes in pan on wire rack.
13. Cut into wedges; serve warm.