



Blueberry Blackberry Fusion Oat Muffins

 **SERVINGS** not found or type unknown

6

 **COOKING TIME** not found or type unknown

22-23 min

Enjoy a burst of fruity flavor with these delicious oat muffins infused with the delightful combination of blueberries and blackberries, perfect for a wholesome breakfast or snack.

Ingredients

- 1/2 cup [Quaker® Fruit Fusion Instant Oatmeal Blueberry Blackberry](#)
- 2/3 cup all purpose flour or oat flour
- 1/2 cup milk; oat or low fat
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- Ground cinnamon (optional)
- 1/4 cup applesauce; unsweetened
- 1/2 egg
- 1/2 tsp vanilla extract
- 1/2 cup blueberries; fresh or frozen

Cooking Instructions

1. Combine milk and oats. Set aside for 10 minutes so the oats soak up some moisture.
2. Preheat oven to 425°F.
3. Line the desired size muffin pan with muffin liners.
4. Whisk the flour, baking powder, baking soda, cinnamon, and salt together in a large bowl until combined. Add blueberries and stir.
5. In a separate bowl, whisk together applesauce, egg, and vanilla extract.
6. Mix the dry and wet mixtures together and add the soaked oats. Mix.
7. Scoop the batter into the muffin tray, filling them all the way to the top.
8. Bake for 5 minutes at 425 then, keeping the muffins in the oven, reduce the oven temperature to 350°F (177°C). Bake for an additional 16-17 minutes or until a toothpick

inserted in the center comes out clean. The total time these muffins take in the oven is about 22-23 minutes.

9. Allow the muffins to cool for 5 minutes in the muffin pan, then transfer to a wire rack to continue cooling.