



Ginger Blueberry Muffin Tops

 image not found or type unknown **SERVINGS**

12

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20 min

If your favorite part of the muffin is the top, this recipe is for you! Ginger Blueberry Muffin Tops makes for a warm and tender breakfast option or snack bursting with blueberries. Whip up this recipe in under 30 minutes and serve warm for a treat everyone will love.

Ingredients

- 1 ½ cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 cup sugar
- 1/3 cup (5 tbsp plus 1 tsp) margarine or butter, melted
- 1 ½ cups all-purpose flour
- 1 tbsp baking powder
- 3/4 tsp ground ginger
- 2/3 cup milk
- 1 egg, slightly beaten
- 1 cup fresh or frozen blueberries

Cooking Instructions

1. Heat oven to 400°F.
2. Grease large cookie sheet.
3. Combine oats and sugar.
4. For streusel topping, combine 1/4 cup oat mixture and 1 tablespoon of melted margarine in small bowl; set aside.
5. For muffins, add flour, baking powder and ginger to remaining oat mixture; mix well.
6. Add combined milk, remaining melted margarine and egg; mix just until dry ingredients are moistened.
7. Stir in blueberries.
8. For each muffin top, drop batter by 1/4 measuring cupfuls onto prepared cookie sheet.
9. Sprinkle streusel topping evenly over batter, patting gently.

10. Bake 20 to 22 minutes or until golden brown.

11. Serve warm.