



# Honey Oat Muffins with Lime Glaze

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1 Dozen

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Sweet and zesty Honey Oat Muffins with Lime Glaze take traditional honey muffins up a notch. These melt in your mouth muffins are not only unique but make a fun breakfast option or on-the-go snack when you're looking to switch things up.

## Ingredients

### Glaze

- 3/4 Cup(s) Powdered Sugar
- 4 Teaspoon(s) Lime Juice
- 1 Teaspoon(s) grated lime peel

### Muffins

- 1 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- One 8-ounce container plain nonfat or low-fat yogurt
- 1/2 Cup(s) Honey
- 1/4 Cup(s) fat-free milk
- 3 Tablespoon(s) margarine or butter, melted
- 2 Teaspoon(s) grated lime peel
- 2 egg whites or 1 egg, lightly beaten
- 1-1/2 Cup(s) all-purpose flour
- 2 Teaspoon(s) Baking Powder
- 1/2 Teaspoon(s) Baking Soda
- 1/4 Teaspoon(s) salt (optional)

## Cooking Instructions

1. Heat oven to 375°F.
2. Line twelve medium muffin cups with paper baking cups or spray bottoms only with cooking spray.
3. For muffins, combine oats, yogurt, honey, milk, margarine and lime peel in large bowl; mix well.
4. Let stand 10 minutes.
5. Stir in egg whites until blended.
6. In medium bowl, combine flour, baking powder, baking soda and salt; mix well.
7. Add to oat mixture all at once; stir just until dry ingredients are moistened.
8. (Do not overmix.)
9. Fill muffin cups almost full.
10. Bake 20 to 24 minutes or until light golden brown.
11. Cool muffins in pan on wire rack 5 minutes.
12. Remove from pan.
13. Cool 10 minutes For glaze, combine all ingredients in small bowl; mix until smooth.
14. Dip tops of muffins into glaze.
15. Serve warm.