



# Quaker's Best Oatmeal Muffins

 **SERVINGS** image not found or type unknown

12

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

18-20 min

Quaker's Best Oatmeal Muffins are simple yet delicious. Combining two breakfast staples into one make for an easy, no-fuss addition to breakfast or snack. The brown sugar in the recipe adds a light molasses flavor while the streusel topping adds a bit of tasty texture.

## Ingredients

### Muffins

- 1 ½ cups all-purpose flour
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/3 cup firmly packed brown sugar
- 2 tsp baking powder
- 1 cup skim milk
- 1/4 cup canola oil
- 1 egg, lightly beaten
- 1 tsp vanilla

### Streusel

- 1/3 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/4 cup all-purpose flour
- 1/4 cup firmly packed brown sugar
- 2 tbsp margarine or butter, chilled and cut into pieces

## Cooking Instructions

1. Heat oven to 400°F.
2. Line twelve medium muffin cups with paper baking cups or spray bottoms only with cooking spray.

3. For streusel, in small bowl, combine oats, flour and sugar; mix well.
4. Cut in butter with pastry blender or two knives until mixture is crumbly.
5. Set aside.
6. For muffins, in large bowl, combine flour, oats, sugar and baking powder; mix well.
7. In small bowl, combine milk, oil, egg and vanilla; blend well.
8. Add to dry ingredients all at once; stir just until dry ingredients are moistened. (Do not overmix.)
9. Fill muffin cups almost full.
10. Sprinkle with reserved streusel, patting gently.
11. Bake 18 to 20 minutes or until golden brown.
12. Cool muffins in pan on wire rack 5 minutes.
13. Remove from pan.
14. Serve warm.