



# Warm Pralines 'N Cream Muffins



**SERVINGS**

12



**COOKING TIME**

20 min

Crunchy pecans and soft cream cheese just go together to make yummy Warm Pralines 'N Cream Muffins. Full of both texture and flavors, this recipe for praline muffins make for a great addition to breakfast or brunch or even a quick snack.

## Ingredients

- 1/2 cup firmly packed brown sugar
- 1/3 cup stick margarine or butter, softened
- 2/3 cup milk
- 1 tsp maple or vanilla extract
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 cup all-purpose flour
- 1/3 cup whole wheat flour
- 1 tbsp baking powder
- 1/2 tsp salt
- 3/4 cup chopped pecans, divided
- 1 egg
- 1 package (3 oz) cream cheese

## Cooking Instructions

1. Heat oven to 400°F.
2. Line 12 medium muffin cups with paper baking cups.
3. In medium bowl, combine oats, flours, baking powder and 1/2 cup pecans; mix well.
4. In medium bowl, beat sugar, margarine and cream cheese until creamy.
5. Add milk, egg and maple extract; mix well.
6. Add to dry ingredients; stir just until dry ingredients are moistened.
7. (Do not overmix.)
8. Fill muffin cups 3/4 full.

9. Sprinkle with remaining 1/4 cup pecans.
10. Bake 20 to 22 minutes or until golden brown.
11. Cool muffins in pan on wire rack 5 minutes.
12. Remove from pan.