

Almond Butter Muffins

Ingredients

- 3 cups plus 1 tbsp Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup all-purpose flour
- 2 tsp baking powder
- 1/8 tsp salt
- 1 cup non-fat milk
- 3 tbsp agave nectar
- 1/4 cup almond butter
- 1 tbsp canola oil
- 1 large egg, beaten
- 1 ½ tbsp sliced almonds

How to make it

1. Heat oven to 400°F.
2. Lightly spray 12 medium muffin cups with cooking spray or line with paper baking cups.
3. Place 1 cup oats in blender or food processor container and process until oats are finely ground.
4. In large bowl, combine, ground oats, remaining 2 cups oats, flour, baking powder and salt; mix well.
5. In small bowl, combine milk, agave, almond butter, oil and egg; mix well.
6. Add to dry ingredients; stir just until dry ingredients are moistened.
7. Fill muffin cups.
8. Sprinkle with remaining oats and the almonds, pressing lightly into batter.
9. Bake 15 to 18 minutes or until golden brown.
10. Cool muffins in pan on wire rack 5 minutes.
11. Remove from pan.
12. Serve warm.



PREP
TIME
10 min



COOK
TIME
15 min



TOTAL
TIME
25 min



SERVINGS
12

Made with



Quaker® Oats-Old Fashioned