

Applesauce Oatmeal Muffins



Ingredients

Muffins

- 1 ½ cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 ¼ cups all-purpose flour
- 1 tsp baking powder
- ¾ tsp baking soda
- ¾ tsp ground cinnamon
- 1 cup unsweetened applesauce
- ½ cup fat-free milk
- ½ cup firmly packed brown sugar
- 3 tbsp vegetable oil
- 1 egg white, lightly beaten

Topping

- ¼ cup Quaker® Oats (quick or old fashioned, uncooked)
- 1 tbsp firmly packed brown sugar
- 1 tbsp margarine or butter, melted
- ⅛ tsp ground cinnamon

How to make it

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 topping, combine the first four ingredients -- oats, brown sugar, butter and cinnamon -- in small bowl; mix well.
4. Set aside.
5. For muffins, combine oats, flour, baking powder, baking soda and cinnamon in large bowl; mix well.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	12

Made with



Quaker® Oats-Old Fashioned

6. In medium bowl, combine applesauce, milk, sugar, oil and egg white; blend well.
7. Add to dry ingredients all at once; stir just until dry ingredients are moistened. (Do not overmix.)
8. Fill muffin cups almost full.
9. Sprinkle with reserved topping, patting gently.
10. Bake 20 to 22 minutes or until deep golden brown.
11. Cool muffins in pan on wire rack 5 minutes.
12. Remove from pan.
13. Serve warm.