

# Fresh Start Muffins

## Ingredients

- 1 ½ cups all-purpose flour
- 1 cup Quaker® Oats-Old Fashioned
- 1/2 cup granulated sugar
- 1 tbsp baking powder
- 1 cup low-fat (1%) milk
- 1/4 cup vegetable oil
- 1 egg, lightly beaten
- 1 tsp vanilla
- 1/2 cup fresh blueberries
- 1/2 cup sliced fresh strawberries
- 12 tsp cinnamon-sugar, divided

## How to make it

1. Heat oven to 400°F. Line 12 medium muffin cups with paper baking cups.
2. In large bowl, combine flour, oats, sugar and baking powder; mix well. In small bowl, combine milk, oil, egg and vanilla; blend well. Add to dry ingredients all at once; stir just until dry ingredients are moistened. (Do not over mix.) Gently stir in blueberries and strawberries.
3. Fill muffin cups three quarters full. Sprinkle batter in each muffin cup with 1 tsp cinnamon-sugar.
4. Bake 18 to 20 minutes or until golden brown. Cool muffins in pan on wire rack 5 minutes; remove from pan. Serve warm.



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

## Made with



Quaker® Oats-Old Fashioned