

# Hidden Berry Oatmeal Cupcakes



## Ingredients

- 1  $\frac{3}{4}$  cups all-purpose flour
- 1  $\frac{1}{2}$  cups granulated sugar
- 1 tbsp baking powder
- 1/2 tsp salt
- 1/3 cup butter, softened
- 2/3 cup milk
- 1 tbsp vanilla
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup seedless strawberry or raspberry fruit spread
- 3 eggs

## How to make it

1. Heat oven to 350°F.
2. Line 16 medium muffin cups with paper or foil baking cups; set aside.
3. In large bowl, combine flour, sugar, baking powder and salt.
4. Add butter and beat with electric mixer on low speed until crumbly, about 1 minute.
5. In medium bowl, combine eggs, milk and vanilla; add to flour-butter mixture.
6. Beat on low speed until incorporated, then on medium speed 2 minutes.
7. Gently fold in oats.
8. Divide batter evenly between muffin cups, filling each about 3/4 full.
9. Bake 18 minutes or until a wooden pick inserted in center comes out clean.
10. Remove from pan; cool completely on wire rack.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	18 min	28 min	16

## Made with



Quaker® Oats-Old Fashioned

11. Using small sharp knife, cut out a cone-shaped piece from the center of each cupcake, leaving a 3/4-inch border around edge of cupcake.
12. Carefully remove and reserve cake pieces.
13. Fill each depression with a generous teaspoon of fruit spread.
14. Top with reserved cake pieces; sift confectioners' sugar over tops of cupcakes.