

Honey Oat Muffins with Lime Glaze

Ingredients

Glaze

- 3/4 cup powdered sugar
- 4 tsp lime juice
- 1 tsp grated lime peel

Muffins

- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1 8 oz container plain nonfat or low-fat yogurt
- 1/2 cup honey
- 1/4 cup fat-free milk
- 3 tbsp margarine or butter, melted
- 2 tsp grated lime peel
- 2 egg whites or 1 egg, lightly beaten
- 1 ½ cups all-purpose flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt (optional)

How to make it

1. Heat oven to 375°F.
2. Line twelve medium muffin cups with paper baking cups or spray bottoms only with cooking spray.
3. For muffins, combine oats, yogurt, honey, milk, margarine and lime peel in large bowl; mix well.
4. Let stand 10 minutes.
5. Stir in egg whites until blended.
6. In medium bowl, combine flour, baking powder, baking soda and salt; mix well.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20 min	40 min	12

Made with



Quaker® Oats-Old Fashioned

7. Add to oat mixture all at once; stir just until dry ingredients are moistened.
8. (Do not overmix.)
9. Fill muffin cups almost full.
10. Bake 20 to 24 minutes or until light golden brown.
11. Cool muffins in pan on wire rack 5 minutes.
12. Remove from pan.
13. Cool 10 minutes.
14. For glaze, combine all ingredients in small bowl; mix until smooth.
15. Dip tops of muffins into glaze.
16. Serve warm.