

Lemon Blueberry Oatmeal Muffins



Ingredients

Muffins

- 1 tsp vanilla
- 1 ½ cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 cup fresh or frozen blueberries
- 1 cup all-purpose flour
- 1/2 cup sugar
- 1 tbsp baking powder
- 1 cup skim milk
- 2 egg whites, or 1 egg, lightly beaten
- 2 tbsp vegetable oil
- 1 tsp grated lemon peel

Topping

- 1/4 cup Quaker® Oats (quick or old fashioned, uncooked)
- 2 tbsp sugar

How to make it

1. Heat oven to 400°F.
2. Line 12 medium muffin cups with paper baking cups or spray bottoms only with no-stick cooking spray.
3. For topping, combine oats and sugar; set aside.
4. For muffins, in large bowl combine dry ingredients; mix well.
5. Combine milk, egg whites, oil vanilla and lemon peel; add to dry ingredients and mix just until dry ingredients are moistened.
6. (Batter should be lumpy.)
7. Gently stir in blueberries.

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

Made with



Quaker® Oats-Old Fashioned

8. Fill muffin cups almost full.
9. Sprinkle with reserved topping, patting gently.
10. Bake 20 to 24 minutes or until light golden brown.
11. Let muffins stand a few minutes; remove from pan.
12. Serve warm.