

Oat Flour Raspberry Lemon Muffins

Ingredients

- 2 cups Quaker® Oat Flour
- 1 ½ cups whole wheat flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tbsp lemon zest
- 4 eggs, at room temperature
- 3/4 cup 2% milk, at room temperature
- 1/2 cup honey
- 1/2 cup canola oil
- 1 tsp vanilla extract
- 1 ½ cups frozen raspberries unsweetened

How to make it

1. Preheat oven to 350°F. Line 12 muffin cups with paper liners; set aside.
2. In a large bowl, whisk together oat flour, whole wheat flour, baking powder, baking soda and salt; sprinkle lemon zest over top.
3. In another bowl, whisk together eggs and milk until blended. Whisk in honey, oil and vanilla; whisk into oat flour mixture just until moistened (do not overmix). Fold in raspberries.
4. Spoon batter evenly into prepared muffin cups.
5. Bake for 20 to 22 minutes or until tester inserted into center comes out clean.



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

Made with



Quaker® Oat Flour