

# Streusel Spice Muffins

## Ingredients

### Streusel Topping:

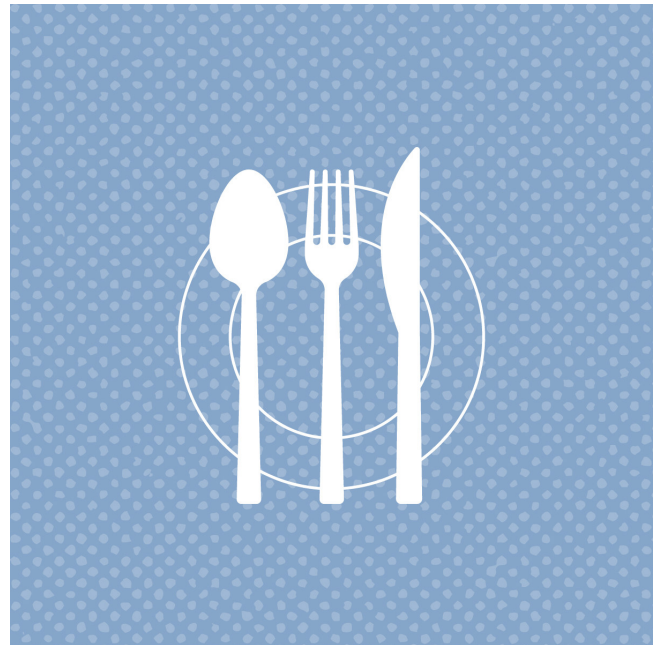
- 1/4 cup Quaker Oats® quick or old fashioned, uncooked
- 1/4 cup all-purpose flour
- 1/4 cup granulated sugar
- 1/4 tsp ground cinnamon
- 3 tbsp margarine or butter, well chilled, cut into 1" pieces

### Muffin:

- 1 ¼ cups all-purpose flour
- 3/4 cup Original Mix
- 2/3 cup granulated sugar
- 2 tsp baking powder
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1 cup 2% milk
- 1/3 cup vegetable oil
- 1 egg, slightly beaten
- 3/4 cup raisins (optional)

## How to make it

1. Preheat oven to 400°F.
2. Spray 12 medium muffin cups with nonfat cooking spray or line with paper baking cups.
3. For streusel topping, combine oats, flour, sugar and cinnamon in small bowl.
4. Cut in margarine with pastry blender or 2 knives until mixture resembles coarse crumbs. Set aside.
5. For muffin, combine flour, pancake mix, sugar, baking powder, cinnamon and nutmeg in medium bowl.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	18-20 min	28 min	12

## Made with



Original Mix

6. In small bowl, combine milk, oil and egg; add to flour mixture. Mix just until dry ingredients are moistened. Stir in raisins, if desired.
7. Fill muffin cups 3/4 full. Sprinkle 1 tbsp streusel evenly over each muffin.
8. Bake 18-20 minutes or until toothpick inserted in center comes out clean.
9. Cool 2 minutes in pan. Remove to cooling rack.