

# Warm Pralines 'N Cream Muffins

## Ingredients

- 1/2 cup firmly packed brown sugar
- 1/3 cup stick margarine or butter, softened
- 2/3 cup milk
- 1 tsp maple or vanilla extract
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup all-purpose flour
- 1/3 cup whole wheat flour
- 1 tbsp baking powder
- 1/2 tsp salt
- 3/4 cup chopped pecans, divided
- 1 egg
- 1 package (3 oz) cream cheese

## How to make it

1. Heat oven to 400°F.
2. Line 12 medium muffin cups with paper baking cups.
3. In medium bowl, combine oats, flours, baking powder and 1/2 cup pecans; mix well.
4. In medium bowl, beat sugar, margarine and cream cheese until creamy.
5. Add milk, egg and maple extract; mix well.
6. Add to dry ingredients; stir just until dry ingredients are moistened.
7. (Do not overmix.)
8. Fill muffin cups 3/4 full.
9. Sprinkle with remaining 1/4 cup pecans.
10. Bake 20 to 22 minutes or until golden brown.
11. Cool muffins in pan on wire rack 5 minutes.
12. Remove from pan.



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

## Made with



**Quaker® Oats-Old Fashioned**