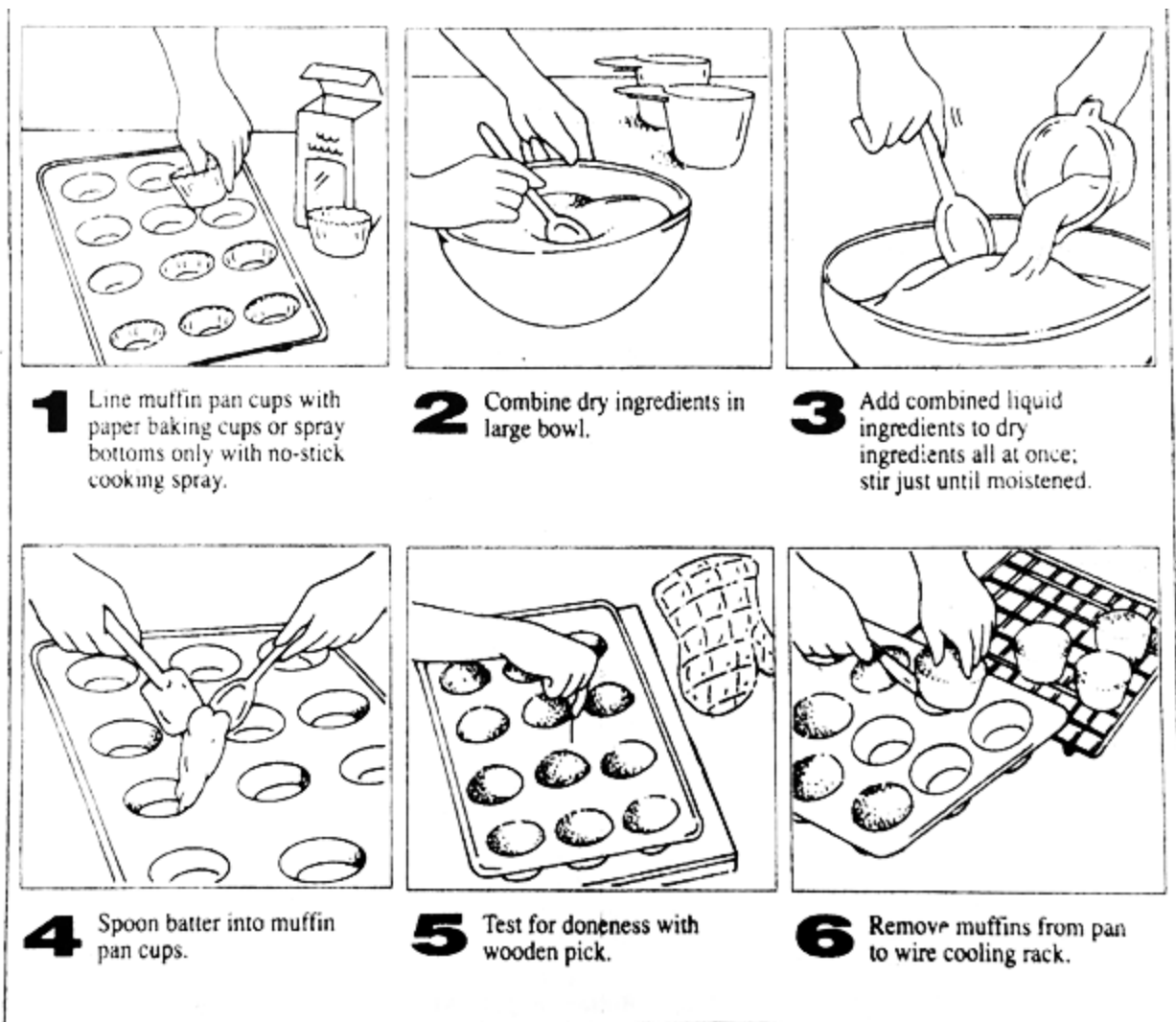


## Step-By-Step Instructions for Basic Muffins



## Quaker's Best Oatmeal Muffins

### Oatmeal Muffins

- 1½ Cups all-purpose flour
- 1 Cup quaker oats
- ½ Cup sugar
- 1 Tbsp. baking powder
- ¼ tsp. Salt
- 1 Cup Milk
- ¼ Cup Vegetable Oil
- 1 Egg

### Oat Streusel Topping

- ½ Cup Quaker Oats
- ¼ Cup all-purpose flour
- ¼ Cup brown sugar
- 3 Tbsp. butter, chilled

### Directions

Heat oven to 400°. Line with 12 medium muffin cups with paper baking cups or spray bottoms only with non-stick cooking spray. For muffins, combine dry ingredients; mix well. Add combined milk, oil, and egg; mix just until dry ingredients are moistened. Fill prepared muffin cups  $\frac{3}{4}$  full. For topping (optional), combine dry ingredients; cut in butter until mixture is crumbly. Sprinkle evenly over batter, patting gently. Bake 18-20 minutes or until golden brown.

