

Oat Crumble Muffins

Makes 1 dozen muffins

INGREDIENTS:

Muffins

- 1-1/2 Cups All Purpose Flour
- 1 Cup Oats (Quick or Old-Fashioned, uncooked)
- 1/3 Cup Brown Sugar, firmly packed
- 1 Teaspoon Baking Powder
- 1 Cup Skim Milk
- 1/4 Cup Canola Oil
- 1 Egg, lightly beaten
- 1 Teaspoon Vanilla

INSTRUCTIONS:

Preheat the oven to 400°F. Line or grease 12 medium muffin cups.

Topping: Combine the oats, flour, cinnamon and sugar in a small bowl; mix well. Cut in the margarine or butter until the mixture is crumbly. Set aside.

Muffins: In a large bowl combine the flour, oats, sugar and baking powder; mix well. In a small bowl combine the milk, oil, egg and vanilla; blend well. Add the milk mixture to the dry ingredients all at once; stir just until the dry ingredients are moistened. Do not overmix.

Fill the muffin cups until they are almost full. Sprinkle the topping over the muffin batter, patting gently. Bake for 18 to 20 minutes or until the muffins are golden brown. Cool the muffins in the pan on a wire rack for 5 minutes. Serve warm.

Topping

- 1/3 Cup Oats (Quick or Old-Fashioned, uncooked)
- 1/4 Cup All Purpose Flour
- 1 Teaspoon Cinnamon
- 1/4 Cup Brown Sugar, firmly packed
- 2 Tablespoons Margarine or Butter, chilled and cut into pieces

