



OATMEAL MUFFINS

Ingredients

1¾ cup rolled oats

1¼ cup buttermilk

1 egg lightly beaten

¾ cup light brown sugar

½ cup butter (melted)

1¼ cup all purpose flour

1 ¼ tsp baking powder

½ tsp salt

¾ tsp baking soda

Instructions

Using a mixer:

Mix and let stand for at least 30 minutes: oats and buttermilk

Add in and stir well: egg(s), brown sugar, and melted butter

Sift together and then add to wet ingredients: flour, baking powder, salt, and baking soda



Mix just enough until moistened.

Bake in muffin pans with a paper liner at 375 degrees for 15-20 minutes or until golden brown. You can test with a toothpick or paring knife for doneness

Serve with butter!

Should make about 2 dozen muffins