

Apple Cinnamon Oatmeal Muffins

Oscar · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

12

Description

Delicious apple oatmeal muffins make the perfect snack or breakfast

Ingredients

- - ¼ cup quick-cooking oats - 1 tablespoon brown sugar - 1 tablespoon melted butter - ¼ teaspoon ground cinnamon - 1 ½ cups quick-cooking oats - 1 ½ cups all-purpose flour - ½ cup brown sugar - 1 ½ teaspoons ground cinnamon - 1 teaspoon baking powder - ½ teaspoon baking soda - ½ teaspoon salt - ½ cup unsweetened applesauce - ½ cup milk - ¼ cup vegetable oil - 1 large egg
- lightly beaten - 1 teaspoon vanilla extract - 1 apple - peeled
- cored
- and chopped

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Grease a 12-cup muffin pan or line with paper liners. Make topping: Mix oats
2. brown sugar
3. melted butter
4. and cinnamon in a small bowl; set aside. Make muffins: Whisk together oats
5. flour
6. brown sugar
7. cinnamon
8. baking powder
9. baking soda
10. and salt in a large bowl. Whisk together applesauce
11. milk
12. oil
13. egg
14. and vanilla extract in a medium bowl. Stir applesauce mixture into flour mixture until all ingredients are moistened. Fold in chopped apple. Spoon batter into the prepared muffin cups about 2/3 full; sprinkle oat topping mixture evenly over each muffin. Bake in the preheated oven until a toothpick inserted near the center comes out clean
15. about 15 minutes.