

## Oatmeal Blueberry Muffins

Who can resist freshly baked muffins, filled with yummy blueberries? You will be making these muffins again and again for those busy mornings and for an easy snack!

Preparation Time: 10 minutes

Cooking Time: 15 minutes

Servings: 12

### Ingredients:

Amount	Ingredient	Cost – date:
1 & ¼ cups	Oatmeal	
1 & ¼ cups	Flour, all purpose	
1/3 cups	Sugar	
1 Tbsp	Baking powder	
1/2 tsp	Salt	
1 cup	Milk (dairy free if needed)	
1	Egg	
1/4 cup	Veg Oil	
3/4 cup	Frozen blueberries – keep frozen	
	<b>For topping:</b>	
2 Tbsp	Sugar	
2 tsp	Cinnamon	
	Cost for the total recipe:	
	Cost for 1 serving:	

### Preparation:

1. Preheat oven to 425F. Lightly grease or line 12 muffin cups.
2. Combine oatmeal, flour, sugar, baking powder and salt in large bowl.
3. In medium bowl, combine milk, egg and oil.
4. Add to flour bowl and stir only until just combined. Fold in frozen blueberries. (FYI: if they thaw they make the batter purple).
5. Divide among 12 muffin cups.
6. Combine sugar and cinnamon and sprinkle over muffins.
7. Bake about 15 mins. Test with toothpick to ensure cooked.

Source: Christine L

**Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!**

“Jesus said to them, “I am the bread of life; whoever comes to me shall not hunger, and whoever believes in me shall never thirst.” John 6:35