

Raspberry Muffins

Category: Baking

Servings:

Rating: 10

Source: Based on "I've Got To Have The Recipe" Cookbook

Description:

Ingredients:

| | |
|--------------------|----------------------------------|
| flour, all-purpose | 1-3/4 cup |
| rolled oats | 3/4 cup quick-cooking or oatmeal |
| brown sugar | 3/4 cup packed |
| salt | 1/4 teaspoon |
| baking powder | 2 teaspoon |
| baking soda | 1 teaspoon |
| raspberries | 1 cup fresh and then frozen |
| egg | 2 |
| buttermilk | 1/2 cup |
| butter | 3/4 cup |
| cinnamon | 1 teaspoon |

Instructions:

In a large bowl, mix 1-1/2 cups of flour, 1/2 cup oats, 1/2 cup sugar, and the salt, baking powder, and soda. Add the frozen raspberries and stir to coat. In a large bowl, beat eggs and stir in the buttermilk and 1/2 cup melted butter (let the butter cool a little before adding to the egg to prevent premature cooking). Add the liquid ingredients to the muffin mixture and stir until just blended.

To make the topping, mix together 1/4 cup each of soft butter, sugar, rolled oats, and flour. Add the cinnamon and stir until crumbly. Spoon the muffin mixture into greased muffin tins until 2/3 full. Dot with cinnamon topping. Bake at 400° for 15-20 minutes or until done.

Makes approximately a dozen muffins.