



Almond Butter Muffins



SERVINGS



COOKING TIME

12

15 min

Almond Butter Muffins combine the nutty flavors of almond and the sweet flavors of agave nectar to create a delicious treat or addition to your breakfast. Using old fashioned oats or quick oats and only 18 minutes of your cooking times, these muffins will be a family favorite.

Ingredients

- 3 cups plus 1 tbsp [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 cup all-purpose flour
- 2 tsp baking powder
- 1/8 tsp salt
- 1 cup non-fat milk
- 3 tbsp agave nectar
- 1/4 cup almond butter
- 1 tbsp canola oil
- 1 large egg, beaten
- 1 1/2 tbsp sliced almonds

Cooking Instructions

1. Heat oven to 400°F.
2. Lightly spray 12 medium muffin cups with cooking spray or line with paper baking cups.
3. Place 1 cup oats in blender or food processor container and process until oats are finely ground.
4. In large bowl, combine, ground oats, remaining 2 cups oats, flour, baking powder and salt; mix well.
5. In small bowl, combine milk, agave, almond butter, oil and egg; mix well.
6. Add to dry ingredients; stir just until dry ingredients are moistened.
7. Fill muffin cups.
8. Sprinkle with remaining oats and the almonds, pressing lightly into batter.

9. Bake 15 to 18 minutes or until golden brown.
10. Cool muffins in pan on wire rack 5 minutes.
11. Remove from pan.
12. Serve warm.

Cook Note:

To freeze leftover muffins, place in freezer bag; seal securely. Freeze up to 2 months. To reheat in microwave oven, place muffin on microwave-safe plate. Microwave on high about 20 to 30 seconds for one muffin.