



Hidden Berry Oatmeal Cupcakes



SERVINGS



COOKING TIME

Makes 16 Cupcakes

18 minutes

Hidden Berry Oatmeal Cupcakes is a delicious cupcake with a sweet surprise waiting for you when you bite in. This recipe takes cupcakes up a notch with the fruit spread filling added to the center of the cupcake after it is done baking. Top these cupcakes with confectioners' sugar for a delicate and simple finishing touch.

Ingredients

- 1 3/4 Cup(s) all-purpose flour
- 1 1/3 Cup(s) granulated sugar
- 1 Tablespoon(s) Baking Powder
- 1/2 Teaspoon(s) Salt
- 1/3 Cup(s) (5-1/3 tablespoons) butter, softened
- 2/3 Cup(s) milk
- 1 Tablespoon(s) vanilla
- 1 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 Cup(s) seedless strawberry or raspberry fruit spread
- 3 Egg(s)

Cooking Instructions

1. Heat oven to 350°F.
2. Line 16 medium muffin cups with paper or foil baking cups; set aside.
3. In large bowl, combine flour, sugar, baking powder and salt.
4. Add butter and beat with electric mixer on low speed until crumbly, about 1 minute.
5. In medium bowl, combine eggs, milk and vanilla; add to flour-butter mixture.
6. Beat on low speed until incorporated, then on medium speed 2 minutes.
7. Gently fold in oats.
8. Divide batter evenly between muffin cups, filling each about 3/4 full.
9. Bake 18 minutes or until a wooden pick inserted in center comes out clean.

10. Remove from pan; cool completely on wire rack.
11. Using small sharp knife, cut out a cone-shaped piece from the center of each cupcake, leaving a 3/4-inch border around edge of cupcake.
12. Carefully remove and reserve cake pieces.
13. Fill each depression with a generous teaspoon of fruit spread.
14. Top with reserved cake pieces; sift confectioners' sugar over tops of cupcakes.