



# Oat Flour Raspberry Lemon Muffins



**SERVINGS**

12



**COOKING TIME**

20 min

Dotted with frozen raspberries and accented with lemon, these fruity oat flour treats are sweetened with honey for a delicious muffin.

## Ingredients

- 2 cups [Quaker® Oat Flour](#)
- 1 ½ cups whole wheat flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tbsp lemon zest
- 4 eggs, at room temperature
- 3/4 cup 2% milk, at room temperature
- 1/2 cup honey
- 1/2 cup canola oil
- 1 tsp vanilla extract
- 1 ½ cups frozen raspberries unsweetened

## Cooking Instructions

1. Preheat oven to 350°F. Line 12 muffin cups with paper liners; set aside.
2. In a large bowl, whisk together oat flour, whole wheat flour, baking powder, baking soda and salt; sprinkle lemon zest over top.
3. In another bowl, whisk together eggs and milk until blended. Whisk in honey, oil and vanilla; whisk into oat flour mixture just until moistened (do not overmix). Fold in raspberries.
4. Spoon batter evenly into prepared muffin cups.
5. Bake for 20 to 22 minutes or until tester inserted into center comes out clean.