



Oatmeal Chocolate Chip Muffins With Chocolate Streusel



SERVINGS

12



COOKING TIME

20 min

Calling all chocolate lovers! This recipe for Oatmeal Chocolate Chip Muffins with Chocolate Streusel is a must try. Every bite is a delicious, fluffy, and moist mouthful of chocolate. Topped with a chocolate streusel to add texture and even more chocolate, this is a muffin everyone will love.

Ingredients

Muffins

- 1 ¼ cups all-purpose flour
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 cup semi-sweet chocolate chips or mini semi-sweet chocolate chips
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt (optional)
- 2/3 cup low-fat buttermilk
- 1/2 cup honey
- 1/4 cup vegetable oil
- 1 egg, lightly beaten

Streusel

- 1/3 cup granulated sugar
- 1/4 cup all-purpose flour
- 2 tbsp baking cocoa
- 2 tbsp margarine or butter, melted

Cooking Instructions

1. Heat oven to 350°F.
2. Line twelve medium muffin cups with paper baking cups or spray bottoms only with cooking spray.
3. For streusel, combine all ingredients in medium bowl; mix well.
4. Set aside.
5. For muffins, combine flour, oats, chocolate chips, baking powder, baking soda and salt in large bowl; mix well.
6. In medium bowl, combine buttermilk, honey, oil and egg; blend well.
7. Add to dry ingredients all at once; stir just until dry ingredients are moistened. (Do not overmix.)
8. Fill muffin cups almost full.
9. Sprinkle with reserved streusel, patting gently.
10. Bake 20 to 22 minutes or until light golden brown.
11. Cool muffins in pan on wire rack 5 minutes.
12. Remove from pan.
13. Serve warm.