



Star Spangled Mixed Berry Muffins



SERVINGS



COOKING TIME

12

20 min

Star Spangled Mixed Berry Muffins come together easily to make a fluffy muffin bursting with fresh blueberry and juicy strawberries. Not only are these muffins delicious but add a pop of patriotic color to go with your breakfast or snack.

Ingredients

- 1 ½ cups all-purpose flour
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 cup granulated sugar
- 1 tbsp baking powder
- 1 cup low-fat (1%) milk
- 1/4 cup vegetable oil
- 1 egg, lightly beaten
- 1 tsp vanilla
- 1/2 cup fresh blueberries
- 1/2 cup sliced fresh strawberries
- 12 tsp cinnamon-sugar, divided

Cooking Instructions

1. Heat oven to 400°F.
2. Line 12 medium muffin cups with paper baking cups.
3. In large bowl, combine flour, oats, sugar and baking powder; mix well.
4. In small bowl, combine milk, oil, egg and vanilla; blend well.
5. Add to dry ingredients all at once; stir just until dry ingredients are moistened (do not over mix).
6. Gently stir in blueberries and strawberries.
7. Fill muffin cups three-fourths full.

8. Sprinkle batter in each muffin cup with 1 tsp cinnamon-sugar.
9. Bake 18 to 20 minutes or until golden brown.
10. Cool muffins in pan on wire rack 5 minutes; remove from pan.
11. Serve warm.