

Cranberry Sauce Muffins

Ingredients

1 1/2 c Flour (plus 3 tablespoons)
1 c Oats (plus 3 tablespoons)
1 t Baking Powder
1 t Baking Soda
1/4 t Salt
1 1/2 t Cinnamon
1/3 c Unsalted Butter (plus 3
tablespoons)
1/2 c Brown Sugar (plus 3
tablespoons)
1/2 c Milk
1 Egg
1 t Vanilla Extract
1 1/4 c Cranberry Sauce

Instructions

1. Spray a standard 12-cup muffin pan with nonstick baking spray. Set aside. In a large mixing bowl, whisk together 1 1/2 cup flour, 1 cup oats, baking powder, baking soda, salt and 1 teaspoon cinnamon. Set aside.
2. In a bowl of an electric mixer with paddle attachment, cream together 1/3 cup softened butter and 1/2 cup brown sugar. Add in milk, egg and vanilla and mix to combine, the mixture will be lumpy.
3. Add the wet ingredients to the dry ingredients and give it a couple stirs with a spatula. Do not fully combine. Then add in the cranberry sauce and stir until just combined. Do not overmix. Preheat the oven to 400°F.
4. Divide batter evenly among the muffin wells.

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Fill each cup about $\frac{3}{4}$ full. In a small bowl, grate 3 tablespoons of extra cold butter. Add 3 tablespoons brown sugar, 3 tablespoons oats, $\frac{1}{2}$ teaspoon cinnamon and 3 tablespoons of flour then mix well with your fingers until combined and crumbly. Sprinkle a spoonful on top of each muffin.

5. Bake muffins for 18-20 minutes until toothpick comes out clean. Allow muffins to cool in the muffin tray for 5 minutes before transferring muffins onto a wire cooling rack to cool completely.