

# Cranberry Oatmeal Muffins

## Ingredients

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1 1/2 c Flour  
1 c Oats  
1 T Baking Powder  
1/2 t Salt  
1 t Ground Cinnamon  
3/4 c Brown Sugar  
2 t Vanilla Extract  
4 T Butter (softened)  
1 c Plain Yogurt  
1 Egg  
1/2 c Dried Cranberries

## Instructions

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1.Preheat oven to 425 degrees.  
2.Cream together butter and brown sugar in a medium bowl. Mix in vanilla, yogurt and egg until well combined. In a large bowl whisk together flour, baking powder, oats, salt, and cinnamon. Add the wet mixture to the dry mixture.  
3.Stir batter with a spatula no more than ten strokes. Muffins should be soft, and not bready. Add the cranberries with the last few strokes. Don't worry if the batter is lumpy! Scoop into a well-greased or lined muffin tin. This should make about 12 muffins.  
4.Bake for 15 minutes until muffins are golden brown on top.