

DARK CHOCOLATE & CHERRY STEEL CUT OATMEAL MUFFINS



INGREDIENTS

Crumb Topping

- 1/4 cup Rolled Oats
- 1/4 cup Brown Sugar
- 2tbsp Softened Butter
- Pinch of Salt
- **To prepare Crumb Topping:**
- Combine all ingredients and blend until crumbly.
- Refrigerate mixture to firm
- Remove from refrigeration just before topping muffins.
- Break Large clumps to make uniform pieces for easier distribution.

Steel Cut Oatmeal Muffins

- 1 1/2 Cup All Purpose Flour
- 1/4 Cup Granulated Sugar
- 1 tbsp Baking Powder
- 1/2 tsp Salt
- 1 lg Egg
- 1 Cup Blount Fine Foods Steel Cut Oatmeal
- 1/2 cup Whole Milk
- 2 tsp Vanilla extract
- 3 tsp Melted Butter
- 1/4 Cup Dark Chocolate Pieces
- 1/4 Cup Chopped Dried Cherries

MADE WITH:

Blount

**Steel Cut Oatmeal
Frozen: 24791**

DIRECTIONS

To prepare crumb topping:

Preheat oven to 400 degrees and grease muffin tin. In a large bowl, whisk together flour, sugar, baking powder and salt.

Separately, dust chopped cherries with some of the flour mixture to coat, combine with chocolate pieces.

In another bowl, add oatmeal, egg, milk, butter, and vanilla; whisk to combine.

Make a well in the center of the dry ingredients and pour the wet mixture into the center.

Fold with a spatula briefly to just combine, adding inclusions halfway through.

Scoop batter into pans and top with crumb topping.

Bake for 15 minutes or until the center of the muffin springs back when pressed.

Allow to cool in pan.

