

# STRAWBERRY OATMEAL MUFFINS

Recipe adapted from Simply Recipes

## INGREDIENTS:

- 1 1/4 cups rolled oats
- 1 cup yogurt (I used a mixture of yogurt and buttermilk)
- 1 1/2 cups chopped strawberries
- 2 t sugar
- 1 t balsamic vinegar
- 1 cup whole wheat pastry flour or all-purpose flour
- 1 T baking powder
- 1/2 t baking soda
- 1/4 t salt
- 1/2 t cinnamon
- 2 eggs, lightly beaten
- 1/2 cup (1 stick) unsalted butter, melted
- 1/2 cup brown sugar, packed
- 1 t vanilla extract
- granola, for topping

## DIRECTIONS:

1. Preheat your oven to 400°F and line 12-16 regular-sized muffin cups with paper liners.
2. Mix the oats and yogurt together in a large bowl. Set aside.
3. Toss the strawberries with sugar and balsamic vinegar. Set aside.
4. Whisk together the flour, baking powder, baking soda, salt and cinnamon.
5. Add the eggs, melted butter, brown sugar, and vanilla into the oatmeal mixture. Stir until just incorporated.
6. Using a wooden spoon stir the flour mixture into the oatmeal mixture. until the flour is just moistened. Gently fold in the strawberries with all of the sugary liquid.
7. Divide batter between muffin cups. Sprinkle with granola and bake until a skewer inserted in the center comes out clean, about 15-20 minutes. Allow to cool for a bit in the muffin tin before removing and cooling completely on a wire rack.