

Cranberry Oatmeal Muffins

These muffins turn out perfect every time I bake them and trust me...baking is NOT my thing! I can cook just about anything and I'm always willing to try new things but when it comes to baking? Recipes have to be foolproof or they just don't turn out for me. This muffin is just one of those recipes. (You can substitute blueberries, partridgeberry, raspberry, apples...just about anything, for the cranberry if they're not your thing!)

Ingredients:

1 c. rolled oats

1 c. buttermilk (if you don't have buttermilk, simply sour milk by taking a 1 cup liquid measuring cup and adding 2 Tbsp of either lemon juice or white vinegar and adding sufficient milk to make 1 cup in total – stir)

¾ c. brown sugar

1 egg

¼ c. vegetable oil

1 c. all purpose flour

½ tsp salt

1 tsp baking powder

½ tsp baking soda

1 c. cranberries, fresh, frozen or dried

In mixing bowl, stir together the rolled oats and buttermilk. Add the brown sugar, egg and oil and stir to mix well.

In small mixing bowl, blend flour, salt, baking powder and baking soda. Add to oat and buttermilk mixture, stir just to combine, but don't over stir as this will tighten up the glutens in the flour. Fold in cranberries.

Fill greased muffin tins or cups ¾ full of batter. Bake in a preheated 400 degree Fahrenheit oven for 15-20 minutes or until muffins are golden brown. Makes 12 muffins.