



THE J.M. SMUCKER CO.

# Cocoa Oatmeal Muffins

**Prep Time** **Cook Time** **Serves** **Difficulty**

15 mins 20 mins 12 N/A

## Ingredients

- 1 1/4 cups (300 mL) **Robin Hood®** Original All Purpose Flour

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- 1 cup (250 mL) sugar
- 3/4 cup (175 mL) **Robin Hood®** Oats

Robin Hood® Quick Oats

- 1/3 cup (75 mL) cocoa powder
- 1 tbsp (15 mL) baking powder
- 1 tsp (5 mL) salt
- 2 eggs
- 1 cup (250 mL) milk
- 1/3 cup (75 mL) Vegetable or Canola Oil
- 1 tsp (5 mL) vanilla extract
- 1/2 cup (125 mL) semi-sweet chocolate chips (optional)

## Directions

### Step 1:

Preheat oven to 375°F (190°C). Grease or line muffin cups with paper liners.

### Step 2:

Stir together flour, sugar, oats, cocoa, baking powder and salt in large bowl.

### Step 3:

Beat eggs, milk, oil and vanilla in a separate bowl.

### Step 4:

Add milk mixture and chocolate chips all at once to flour mixture, stirring until just moistened.

### Step 5:

Spoon batter into prepared muffin cups.

### Step 6:

Bake in preheated oven for 18 to 20 minutes, or until a toothpick inserted in center of muffin comes out clean.

### Step 7:

Serve warm.

## Images

