THE J.M. SMUCKER Co

Cranberry Breakfast Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	20 mins	12	N/A

Ingredients

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

  Robin Hood® Quick Oats

- 1/2 cup (125 mL) **Red River®** Hot Cereal, uncooked
- 1 cup (250 mL) buttermilk
- 1 cup (250 mL) **Robin Hood®** Original All Purpose Flour

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- 3/4 cup (175 mL) packed brown sugar
- 1 tsp (5 mL) baking powder
- 3/4 tsp (3 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 egg
- 1/3 cup (75 mL) Vegetable or Canola Oil
- 1 cup (250 mL) cranberries, fresh or frozen

Directions

Step 1:

Combine oats, cereal and buttermilk in a large bowl. Let stand 40 minutes.

Step 2:

Preheat oven to 375°F (190°C). Grease or line 12 cup muffin pan with paper liners.

Step 3:

Add egg and oil to cereal mixture.

Step 4:

Combine flour, brown sugar, baking powder, baking soda and salt in a separate bowl. Mix well. Add flour mixture to cereal mixture. Stir in cranberries. Spoon batter into prepared muffin cups.

Step 5:

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

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