THE J.M. SMUCKER Co

Crumbly Mumbly Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	25 mins	18	N/A

Ingredients

- 1 can (354 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 1/2 cup (125 mL) vinegar or lemon juice
- 1 1/4 cups (300 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 2 tsp (10 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1 tsp (5 mL) ground cinnamon
- 1/4 tsp (1 mL) salt
- 1 egg
- 1/3 cup (75 mL) Canola or Vegetable Oil
- 1 cup (250 mL) packed brown sugar
- 1 large apple peeled and grated (about 1 cup / 250 mL)
- **Topping:**
- 1/2 cup (125 mL) packed brown sugar
- 1/2 cup (125 mL) **Robin Hood®** Original All Purpose Flour
- 1 tsp (5 mL) cinnamon
- 2/3 cup (150 mL) **Robin Hood®** Oats
- 1/3 cup (75 mL) Canola or Vegetable Oil

Directions

Step 1:

Preheat oven to 400°F (200°C). Grease or line 18 muffin cups with your favourite coloured or themed paper liners.

Have everyone wash their hands and put on their aprons. While the oven is heating up, prep the ingredients and measuring tools. It'll be ready before you know it!

Step 2:

Muffins: Combine, in a medium bowl, evaporated milk and vinegar.

Show your kids the science behind souring milk. As you mix the evaporated milk and vinegar, have them watch the change in texture as it curdles and turns lumpy.

Step 3:

Add oats and stir to combine. Reserve.

Step 4:

Mix, in a separate bowl, flour, baking powder, baking soda, cinnamon and salt.

Step 5:

Combine, in another bowl, egg, oil and brown sugar. Add reserved oatmeal mixture. Add liquid mixture to dry ingredients. Stir in grated apple just until combined.

Have your kids stir the mixture together while you grate the apple. Baking is better with teamwork!

Step 6:

Take a big spoon or ice cream scoop and scoop batter into prepared cups.

Step 7:

Topping: Combine all of the topping ingredients in a small bowl. With your fingers, sprinkle over muffins.

Let your kids sprinkle the topping onto their muffins. The more they add, the crunchier it will be!

Step 8:

Bake muffins in preheated oven for 25 minutes or until a toothpick inserted in centre of muffin comes out clean.

Images

