THE J.M. SMUCKER Co

Multi-Grain Muffins

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

Ingredients

- 1 cup (250 mL) water
- 1/4 cup (50 mL) **Red River®** Cereal
- 1 egg
- 1/3 cup (75 mL) Vegetable or Canola Oil
- 3/4 cup (175 mL) buttermilk
- 3/4 cup (175 mL) brown sugar
- 1 tsp (5 mL) vanilla extract
- 1 1/2 cups (375 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1 1/2 tsp (7 mL) cinnamon
- 1/4 tsp (1 mL) nutmeg
- 1/4 tsp (1 mL) salt

Directions

Step 1:

Preheat oven to 400ºF (200ºC). Line with paper liners or grease 12 muffin cups.

Step 2:

Bring water and Red River Cereal to a boil in medium sized saucepan. Reduce heat to low and simmer, covered 10 minutes, stirring occasionally, until mixture has thickened. Cool 5 minutes.

Step 3:

Combine, in a large bowl, egg, oil, buttermilk, brown sugar and vanilla. Add cooked cereal. Add remaining dry ingredients and stir until blended.

Step 4:

Place in prepared muffin cups.

Step 5:

Bake in preheated oven for 18 to 20 minutes until golden brown. Let cool in pan 5 minutes, then cool on wire rack.

Images

