

# Oatmeal Muffin Recipe

These oatmeal muffins are moist, bursting with warm cinnamon spices. They are topped nicely with a heap of crunch topping!

Prep Time	Cook Time	Total Time
20 mins	20 mins	40 mins



Course: **Breakfast**    Cuisine: **American**    Servings: 12 muffins  
Calories: 364kcal

★★★★★  
5 from 4 votes

## Ingredients

- 1/4 cup unsalted butter (1/2 stick), melted
- 1/4 cup canola oil
- 3/4 cup brown sugar packed
- 1/4 cup granulated sugar
- 2 eggs room temperature
- 1 tbsp vanilla extract
- 1/2 cup buttermilk
- 1 cup all-purpose flour OR cake flour
- 1 cup old-fashioned oats
- 2 tsp baking powder
- 1 1/2 tsp ground cinnamon
- 1/2 tsp salt
- 1/2 cup diced apple 1/4 inch pieces(optional)

## For the Topping

- 1 cup all-purpose flour OR cake flour
- 1/3 cup old-fashioned oats
- 1/2 cup brown sugar packed
- 1/2 tsp ground cinnamon
- 6 tbsp butter melted

## Instructions

1. Preheat oven to 425 degrees. Line a standard size muffin tin with liners, set aside
2. In the bowl of a stand mixer fitted with the paddle attachment, add the butter and canola oil. Add sugars, then mix on low until combined, about 1 minute.
3. With mixing speed on low, add eggs one at a time, then vanilla. Mix just until combined.
4. In a separate mixing bowl, whisk together the flour, oats, baking powder, cinnamon, and salt. With mixing speed on low, gradually add the the dry ingredients(along with the apples if using) and mix just until combined.
5. Divide the batter between the liners.
6. To make the topping, combine all the ingredients in a small mixing bowl and toss until moist. Sprinkle over top of the muffins.
7. Place in the oven and bake for 8 minutes, then reduce oven temperature to 350 degrees and bake for 12 additional minutes.
8. Remove from the oven and allow to cool in the pan for 5 minutes before removing and transferring to a wire rack to cool completely.

## Nutrition

Serving: 12g | Calories: 364kcal | Carbohydrates: 51g | Protein: 5g | Fat: 16g | Saturated Fat: 7g | Cholesterol: 54mg | Sodium: 177mg | Potassium: 199mg | Fiber: 2g | Sugar: 28g | Vitamin A: 352IU | Vitamin C: 1mg | Calcium: 86mg | Iron: 2mg