
FRUITY OAT MUFFINS

- 1 cup milk
- 1/3 cup oil
- 1 large egg
- 1 1/2 tsp vinegar
- 1 tsp vanilla extract, optional
- 1 1/4 cups all-purpose flour
- 1 cup quick cooking oats
- 1/2 cup sugar
- 1 Tbsp. baking powder
- 1/4 tsp salt
- 1 (15 oz.) can sliced peaches, drained & chopped
- 12 paper liners (optional)

1. Preheat oven to 400°F. Coat 12 muffin cups with cooking spray or line with paper liners.
2. Stir together the milk, oil, egg, vinegar and vanilla until well blended
3. In a large bowl, stir together the flour, oats, sugar, baking powder and salt. Add the milk mixture and stir until just blended. Gently fold in raspberries (or peaches). Spoon the batter into the muffin cups. Bake 20 minutes or until the edges and tops are golden. Let cool in the pan for 5 minutes before removing and placing on a wire rack. Serve warm or room temperature.

Makes 12 Muffins. Recipe provided by Nancy Hughes.

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