

Oatmeal Cinnamon Muffins

Recipe By *Elky Friedman*



Cooking and Prep:  30
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Serves:  6

Contains:    

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Salt Free,
Pescetarian

Source: Whisk by Ami
Magazine

Ingredients (15)

Main ingredients

- 2 cups **Shibolim Whole Wheat Flour**
- 1 cup oat bran (usually used to make hot cereal)
- 2 cups oatmeal
- 1 and 1/2 cups brown sugar
- 2 eggs plus 1 egg white or 3 tablespoons **Haddar Egg Whites**

- 1 and 1/4 cups Gefen Soy Milk
- 1/2 cup orange juice
- 1/4 cup oil
- 3 teaspoons Haddar Baking Powder
- 1/2 teaspoon baking soda
- 2 teaspoons Gefen Vanilla
- 2 teaspoons cinnamon

Topping

- 1/2 cup oats
 - 3 tablespoons brown sugar
 - 1 tablespoon cinnamon
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Start Cooking

Make the Muffins

Yields 12-18 muffins.

1. Preheat oven to 350 degrees Fahrenheit. Line two muffin pans with muffin liners or spray with nonstick cooking spray.
2. In a large bowl, combine flour, oat bran, oatmeal, and brown sugar.
3. Add the eggs, egg white, soy milk, orange juice, oil, baking powder, baking soda, vanilla, and cinnamon and mix well. Pour batter into prepared muffin pan.
4. Prepare the topping: Combine oats, brown sugar, and cinnamon. Sprinkle over batter.
5. Bake for 20-25 minutes.