

## Oatmeal to Go Pumpkin Cranberry Muffins



- 1 large egg
- 1/2 cup pumpkin puree
- 1/2 cup milk
- 1/3 cup light brown sugar, packed
- 1/4 cup maple or pancake syrup (I used Trader Joe's Pure Maple Syrup)
- 1/4 cup canola or vegetable oil
- 2 teaspoons vanilla extract
- 2 teaspoons pumpkin pie spice
- pinch salt, optional and to taste
- 3 cups old-fashioned whole rolled oats (do not use quick-cook or instant)
- 2 teaspoons baking powder
- 3/4 cup dried cranberries

### Directions:

1. Preheat oven to 350F. Spray a Non-Stick 12-Cup Regular Muffin Pan with cooking spray or grease and flour the pan in 11 of the cavities; set aside.
2. To a large bowl, add the first 9 ingredients (through optional salt), and whisk to combine.
3. Add the oats, baking powder, and stir to combine.
4. Add the cranberries and stir to combine.
5. Using a large cookie scoop or 1/4-cup measure, evenly distribute the batter into 11 of the cavities. Each cavity should be full since muffins don't rise much. If you use all 12, you'll have squatty muffins.
6. Bake for about 23 minutes, or until tops are set both visually and when touched lightly. Don't overbake! Allow muffins to cool in pan for about 15 minutes before removing and placing on a rack to cool completely. Don't rush the cooling process and attempt to remove muffins from pan too soon because they'll be prone to breaking. It's much easier to remove them when cooled completely. Muffins will keep airtight at room temperature for up to 5 days, or in the freezer for up to 6 months.

Recipe by Bakerlady.com: <http://wp.me/pr0i6-1L6>

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