



CHERRY JAM OAT MUFFINS

with Cinnamon Sugar

INGREDIENTS

6 PERSON | 12 PERSON



1½ Cups | 3 Cups
Flour
Contains: Wheat



½ Cup | 1 Cup
Rolled Oats



1 TBSP | 2 TBSP
Baking Powder



2 tsp | 4 tsp
Cinnamon



2 | 4
Eggs
Contains: Eggs



1 | 2
Milk
Contains: Milk



4 TBSP | 8 TBSP
Brown Sugar



2 | 4
Cherry Jam



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HELLO

CHERRY JAM OAT MUFFINS

Whole-grain oats and sweet cherry jam are
baked right in!

PREP: 5 MIN | COOK: 35 MIN | CALORIES: 410



FLAVOR SAVOR

Let muffins cool completely and store in an airtight container for up to 1 week. To reheat, microwave until warmed through, 30 seconds (you can also toast them in your oven or toaster oven until lightly golden).

BUST OUT

- Muffin tin
- Large bowl
- Small bowl
- Whisk
- Medium bowl
- Rubber spatula
- Kosher salt
- Nonstick cooking spray
- White sugar (6 TBSP | 12 TBSP)
- Cooking oil (5 TBSP | 10 TBSP)

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*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.



1 MAKE CINNAMON SUGAR

- Adjust rack to middle position and preheat oven to 375 degrees.
- Coat a standard 12-cup muffin tin with **nonstick cooking spray** or line with paper liners (use two muffin tins for 12 servings).
- In a small bowl, combine **half the cinnamon** (you'll use the rest in the next step) and **2 TBSP white sugar** (4 TBSP for 12); set aside.



4 MIX BATTER

- Add **flour mixture** to bowl with **egg mixture**; stir gently with a rubber spatula or large spoon to combine. **TIP: Mix until just combined; overmixing can lead to tough muffins!**
- Divide **batter** equally among wells of prepared muffin tin, filling them about three-quarters full.



2 MAKE FLOUR MIXTURE

- In a medium bowl, combine **flour, oats, baking powder, remaining cinnamon**, and a **pinch of salt** (¼ tsp for 12 servings).



5 TOP & BAKE MUFFINS

- Snip one corner from **jam packets**; squeeze about 1 tsp jam into the center of each **muffin** and swirl batter gently with a toothpick.
- Sprinkle each muffin with ½ tsp **cinnamon sugar**. **TIP: Use a bit more cinnamon sugar if you like things sweeter.**
- Bake on middle rack until muffins spring back when gently pressed (or a toothpick inserted in the center of a muffin comes out clean), 18-20 minutes.



3 MAKE EGG MIXTURE

- In a large bowl, whisk together **eggs***, **milk, brown sugar, 5 TBSP oil**, and **4 TBSP white sugar** (10 TBSP oil and 8 TBSP white sugar for 12 servings) until combined.



6 SERVE

- Let **muffins** cool for 10 minutes before removing from tin.
- Divide between plates and serve.