

Eggnog Muffins

These muffins are best the day they are made!

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Ingredients

- 1¼ cup old fashioned oats
- 1¼ cup eggnog; room temperature
- 1 egg; room temperature
- ½ cup butter; melted and cooled (or coconut oil)
- ½ cup brown sugar, or honey can be used as instead
- 1¼ cup unbleached all-purpose flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon nutmeg
- Topping:
 - ¼ cup brown sugar
 - ¼ cup old fashioned oats



Instructions

1. Preheat oven to 350 degrees
2. Combine the eggnog and oats together in a bowl and allow to stand for about 15 minutes
3. Stir in the egg, brown sugar, and cooled butter (or coconut oil) into the eggnog and oats mixture
4. In another bowl combine the flour, baking powder, nutmeg, and salt using a whisk
5. Slowly pour the wet mixture into the dry mixture using a spatula
6. Stir until just combined
7. Spray a muffin tin with cooking spray so that it evenly coats each cup; this spray makes it so that you don't have to use liners and the muffins will come out of the tins without a problem
8. Fill each cup of the 12 cup muffin tin
9. In a bowl, mix together the brown sugar and the oats for the topping
10. Sprinkle each muffin with some of the brown sugar and oat topping
11. Bake for 20-25 minutes or until the tops of the muffins spring back when lightly touched and a toothpick comes out clean when inserted
12. Allow to cool completely
13. Store in an airtight container for 2-3 days

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/eggnog-muffins/>