Pumpkin Oat Muffins

Copperleaf Cafe | Makes 12

You need

- 2 cups rolled oats
- 1 1/2 cups flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp salt
- 1 cup pumpkin puree
- 2 eggs
- 1/2 cup brown sugar
- 1/3 cup melted butter
- 3/4 cup milk

Steps

1. Heat the oven to 375 F and line a 12-cup muffin tin.
2. Mix the oats, flour, baking soda, cinnamon and salt in a large bowl.
3. In a second bowl, whisk the pumpkin, eggs, sugar, butter and milk.
4. Stir the wet mix into the dry mix until just combined. Lumps are fine.
5. Fill each cup about three quarters full.
6. Bake for 20 to 22 minutes, until a toothpick comes out clean.
7. Cool for 10 minutes in the tin, then move to a rack.

Keeps 3 days in a tin, or 2 months in the freezer.