

Fruity Oat Muffins

Prove to the skeptics a healthy twist to muffins can still be tasty, by adding golden raisins and oats.

24 pieces



Easy

up to 5 Min.



Ingredients:

For Fruity Oat Muffins:

1 box Dr. Oetker Nona Muffins Blueberry
100 ml Vegetable Oil
100 ml Water
3 Eggs (Large)
50 g Dr. Oetker Nona Golden Raisins
50 g Dr. Oetker Quick Cook Oats

- 1 Preheat oven to 200°C. Place paper cups in muffin moulds.
- 2 Place Dr. Oetker Nona Muffins Blueberry, water and eggs in a mixing bowl. Mix at medium speed for 2 minutes.
- 3 Add in vegetable oil and mix at low speed for 1 minute or until batter is light and fluffy.
- 4 Fold in Dr. Oetker Nona Golden Raisins and oats to the batter, stir well.
- 5 Divide the batter evenly between the paper cups (each about 2/3 full).
- 6 Bake at 200°C for 15 - 20 minutes.