

DINNERLY



Oatmeal Chocolate Chip Muffins with Cocoa Streusel

 35min  2 Servings

We love our Dinnerly friends bunches (of oats) which is why we're giving you none other than... the best brunch muffins in the world, duh! Would you expect anything less? Get ready for one of those days where you just CAN'T stop snacking. No crumb (or streusel, or chip) left behind. We've got you covered! (2p-plan makes 6 muffins; 4p-plan makes 12 muffins)

WHAT WE SEND

- 5 oz self-rising flour³
- 1 oz buttermilk powder²
- 3 oz oats
- 2 (1 oz) maple syrup
- 3 oz chocolate chips^{2,4}
- ¾ oz unsweetened cocoa powder
- 5 oz granulated sugar

WHAT YOU NEED

- kosher salt
- 1 large egg¹
- neutral oil
- butter²

TOOLS

- 6-cup muffin tin
- microwave

ALLERGENS

Egg (1), Milk (2), Wheat (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 340kcal, Fat 13g, Carbs 53g, Protein 7g



1. Combine dry ingredients

Preheat oven to 350°F with a rack in the center. Line a 6-cup muffin tin with cupcake liners.

In a medium bowl, whisk together ¾ cup flour and 2 tablespoons buttermilk powder until smooth. Stir in ½ cup oats and ½ teaspoon salt.



4. Bake muffins

Divide **batter** between prepared muffin tin cups (about ⅓ cup each). Sprinkle **streusel** over top.

Bake on center oven rack until light golden-brown and a toothpick inserted in center comes out mostly clean, 20–22 minutes.



2. Make batter

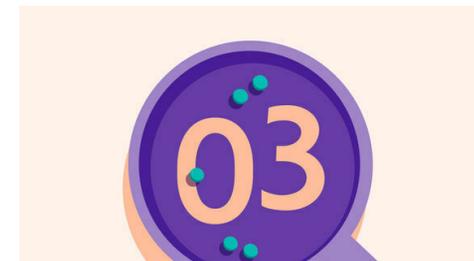
In a separate small bowl, whisk together **all of the maple syrup, 1 large egg, ⅓ cup water, and 2 tablespoons oil**. Add to bowl with **flour mixture**; stir until smooth. Stir in **chocolate chips**.



5. Cool & serve

Let **muffins** cool slightly in tin on a wire rack, about 5 minutes.

Serve **oatmeal chocolate chip muffins** warm. Enjoy!



3. Make streusel

In a second medium microwave-safe bowl, microwave **1 tablespoon butter** until melted. Stir in **3 tablespoons sugar, 2 tablespoons flour, 1 tablespoon cocoa powder, and a pinch of salt** until streusel resembles wet sand.



6. Make a glaze!

Go the extra mile and make a quick glaze to drizzle over top. Whisk to combine confectioners' sugar with 1 teaspoon water at a time, as needed, until it drizzles from a spoon.