

DINNERLY



Cranberry Oat Crumb Muffins:

Have Breakfast with Dinnerly



50min



2 Servings

The sun is shining, the birds are chirping, your coffee is almost done brewing...is there any way to make this morning even better? Oh, absolutely. A cranberry muffin with a crumbly oat topping and a sticky sweet glaze makes all the difference. We've got you covered!

WHAT WE SEND

- 2 (2 oz) pkgs dark brown sugar
- 3 oz oats
- 2 (5 oz) pkgs self-rising flour¹
- ¼ oz pkt ground cinnamon
- 2 oz dried cranberries
- 2½ oz confectioners sugar

WHAT YOU NEED

- 4 Tbsp unsalted butter⁷
- kosher salt
- 1 large egg³
- neutral oil
- ½ cup milk⁷

TOOLS

- 6-cup muffin tin
- small saucepan

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 420kcal, Fat 16g, Carbs 64g, Proteins 5g



1. Prep oven & butter

Preheat oven to 400°F with a rack in the center. Line a 6-cup muffin tin with paper liners or coat with **butter**.

Melt **4 tablespoons butter** in a small saucepan over medium-low heat (or melt in microwave in a microwave-safe bowl).



2. Prep crumb topping

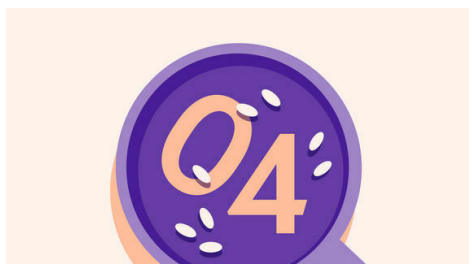
In a small bowl, stir to combine **½ cup loosely packed dark brown sugar**, **½ cup oats** (save rest for own use), **⅓ cup self-rising flour**, and **a pinch of salt**. Add **melted butter**; stir with a fork until combined.



3. Prep muffin batter

In a medium bowl, whisk to combine **remaining brown sugar**, **1 large egg**, and **3 tablespoons oil**. Add **1 cup self-rising flour**, **1 teaspoon cinnamon**, and **½ cup milk**, then whisk until just combined. Stir in **cranberries**.

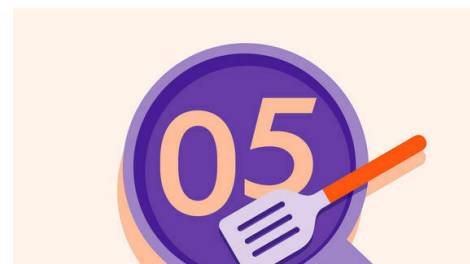
Evenly spoon **batter** (about ¼ cup each) into prepared muffin tin (save remaining flour and cinnamon for own use).



4. Add topping & bake

Using your fingers, pinch **crumb topping** into chunks and sprinkle over **batter**, pressing in slightly (it'll look like too much topping, don't worry!)

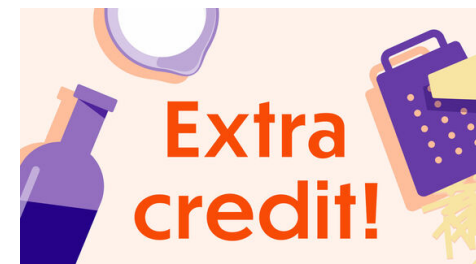
Bake on center oven rack until deep golden and a toothpick inserted into the center comes out clean, 18–20 minutes. Let **muffins** cool in pan.



5. Make glaze & serve

In a small bowl, whisk together **confectioners sugar**, **2 teaspoons milk or water**, and **a pinch of salt** until smooth. Add an additional **½ teaspoon milk or water**, if needed, until **glaze** drops from whisk in thick ribbons. Drizzle over cooled **muffins**.

Serve **cranberry oat crumb muffins** once **glaze** is set, about 20 minutes. Enjoy!



6. Eat it later!

Muffins may be stored in a covered container at room temperature for up to 2 days.