

DINNERLY

Cranberry Oat Crumb Muffins:

Have Breakfast with Dinnerly



20-30min



2 Servings

WHAT WE SEND

- ¼ oz ground cinnamon
- 3 oz oats
- 2 oz dried cranberries
- 2½ oz confectioners sugar
- 2 (2 oz) pkgs dark brown sugar
- 2 (5 oz) pkgs self-rising flour³

WHAT YOU NEED

- 1 large egg¹
- unsalted butter²
- milk²
- neutral oil

TOOLS

- 12 cup muffin tin

ALLERGENS

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

NUTRITION PER SERVING

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



1. Preheat oven

Preheat oven to 400°F with an oven rack in 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 (or melt in microwave in a microwave-safe bowl).



2. Prep crumb topping

In a small bowl, stir to combine ⅓ cup self-rising flour, ½ cup loosely packed sugar, ½ cup oats (save rest for own use) and a pinch salt. Add melted butter, and stir with a fork until combined and no visible signs of flour.



3. Prep muffin batter

In a medium bowl, whisk to combine 1 large egg, remaining brown sugar 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 sugar, flour and cinnamon for own use)



4. Bake muffins

Using your fingers to pinch crumb topping into chunks, sprinkle topping over muffins, pressing it into muffins slightly (it'll look like too much topping, don't worry!) Bake at 400°F on center rack until deep golden and a toothpick inserted (not near crumbs) comes out clean, 18-20 minutes. Let muffins cool in pan completely.



5. Eat now!

In a small bowl, whisk confectioners' sugar with 2 teaspoons milk or water and a pinch salt until smooth, adding an additional ½ teaspoon milk or water if needed, until it drops from whisk in thick ribbons. Drizzle glaze over cooled muffins and serve once glaze is set, 20–30 minutes. Enjoy!



6. Eat later!

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