

## **Oatmeal Summer Berry Muffins**

A delicious breakfast muffin that is also great for dessert! These oatmeal berry muffins are a good source of fibre, vitamin C, calcium, and iron while making use of fresh seasonal summer berries. Frozen berries can easily be substituted into this recipe too.

## Prep: 25 minutes • Total: 50 minutes

Ingredients:		
Whole Wheat Flour	1 cup	250 mL
All-Purpose Flour	⅓ cup	60 mL
Quick Rolled Oats	1 cup	250 mL
Baking Powder	2 tsp	10 mL
Salt	⅓ tsp	1 mL
Cinnamon (ground)	½ tsp	2 mL
Brown Sugar	⅓ cup	75 mL
Egg	1	1
Milk (2%)	1 cup	250 mL
Yogurt (plain or Greek)	½ cup	125 mL
Mixed Berries (strawberries,	1 ½ cup	375 mL
blueberries, raspberries)		

## **Directions:**

- 1. Pre-heat oven to 400°F (200°C). Line or grease 12-muffin pan.
- 2. In a large bowl, combine flour, oats, baking powder, salt, and cinnamon. Fold in mixed berries.
- 3. In separate bowl, mix together brown sugar, egg, milk, and yogurt. Mix well.
- 4. Pour wet mixture into dry ingredients and stir until just combined.
- 5. Evenly divide batter into muffin pan.
- 6. Bake on middle rack for 25 mins until tops spring back when lightly touched.
- 7. Cool in pan for 10 mins, then transfer to rack to cool completely.

Nutri	tion	ı Fa	cts
Serving Size	(79g)		
Servings Pe		er	
Amount Per Se	rvina		
Calories 12		ories from	n Fat 15
			aily Value
Total Fat 1.	5g		2%
Saturated	Fat 0g		0%
Trans Fat	0g		
Cholesterol	20mg		7%
Sodium 160	lmg		7%
Total Carbo	hydrate :	2 <b>4</b> g	8%
Dietary Fi	ber 2g		8%
Sugars 8g	3		
Protein 5g			
Vitamin A 29	% · '	Vitamin (	2 10%
Calcium 6%	*	Iron 6%	0 1070
			000
"Percent Daily Videt. Your daily v			
depending on yo			D. F.CO.
Tatel Fat	Calories:	2,000	2,500
Total Fat Saturated Fat	Less than Less than	65g 20g	80g 25g
Cholasterol	Less than	300mg	300mg
Sodum	Less than	2,400mg	2,400mg
Total Carbohydra Dietary Fiber	ate	300g 25g	375g 30g
Calories per gran	_	-	

Adapted from: Hellmann's Mayonnaise

## Makes 12 servings (79 g / serving) • 1 serving = 1 muffin

**Prepared By:** Jennifer Broxterman, Registered Dietitian & Joyce Ho, BScH Foods & Nutrition student **NutritionRx • Email:** info@nutritonrx.ca • **Phone:** (519) 520-9549 • **Website:** www.nutritionrx.ca