

# Cranberry Sauce Muffins with Oat Streusel Topping

Make, buy, or use leftover cranberry sauce into muffins with an oat streusel topping and enjoy for breakfast or dessert! This recipe makes 12 to 18 muffins depending upon how full you fill the liners.

## Ingredients:

### Cranberry Sauce Muffins:

- 1 + 1/2 cups all-purpose flour
- 1 cup old-fashioned rolled oats
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/3 cup unsalted butter, *softened to room temperature*
- 1/2 cup brown sugar
- 1/2 cup milk
- 1 egg
- 1 teaspoon vanilla extract
- 1 + 1/4 cups cranberry sauce

### Oat Streusel Topping:

- 3 tablespoons brown sugar
- 3 tablespoons old-fashioned rolled oats
- 3 tablespoons all-purpose flour
- 3 tablespoons unsalted butter, grated or diced really small
- 1/2 teaspoon cinnamon

## Instructions:

1. Preheat the oven to 400°F. Line a standard 12-cup muffin pan with cupcake liners or lightly coat with nonstick baking spray.
2. In a large mixing bowl, whisk together **flour, oats, baking powder, baking soda, salt and cinnamon**. Set aside.
3. In a medium mixing bowl, cream together **butter** and **sugar**. Add in **milk, egg and vanilla** and stir to combine. Note that the mixture will be lumpy.
4. Add the wet ingredients to the dry ingredients and give it a couple stirs with a spatula. Then add in the **cranberry sauce** and stir until just combined. Do not overmix.
5. Divide batter evenly among the muffin liners. Fill each cup up to the top. If you go to ¾ full, this recipe makes about 18 muffins (you'll need a six-cup muffin pan in addition to the 12 cup).
6. In a small bowl, mix together the oat streusel topping ingredients until combined and crumbly. Sprinkle a spoonful on top of each muffin.
7. Bake for 18-20 minutes until toothpick comes out clean. Allow muffins to cool in the muffin tray for 5 minutes before transferring muffins onto a wire cooling rack to cool completely.