



Sweet Potato Muffin with Oats

1 1/4 cup oats (old-fashioned)

1 cup all-purpose flour

1 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

1/2 tsp nutmeg

1/2 tsp cloves

1 tsp cinnamon

1/3 cup chopped walnuts

1/2 cup canola oil

3/4 cup brown sugar

1 egg

1 cup mashed sweet potato (or canned pumpkin)

1/4 cup milk

1/4 teaspoon vanilla

Topping

1/4 cup flour

1/4 cup brown sugar

1 teaspoon cinnamon

1/4 cup butter or margarine

1/4 cup oats

3 tablespoons chopped walnuts

Directions

- Combine dry ingredients, add moist ingredients. Stir until just moistened; do not overmix.
 - For the topping: Cut in the butter or margarine with the flour, brown sugar, and cinnamon. When the mixture is crumbly, add the oats and walnuts.
 - Fill greased or paper-lined muffin tins $\frac{2}{3}$ full. Sprinkle with the topping. Bake at 400 degrees F. for 16 to 20 minutes. Make 1 dozen medium muffins.
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