








Oatmeal  Breakfast  Muffins  Recipe





Ingredients:




**3**  cups of  oats

**1**  egg




**1.5**  teaspoons  cinnamon

**1**  teaspoon  baking powder

$\frac{1}{2}$   teaspoon  salt

**2**  teaspoons  vanilla  extract



**2**  cups  milk

**2**  tablespoons  brown  sugar





$\frac{1}{3}$   cup  honey



Instructions:

**1**   **190**

1. Heat oven to 190 °C

**2**    




2. Add dry ingredients to a bowl.

**3**   








3. Add milk to the bowl

**4**   





4. Add honey to the bowl.

**5**   





5. Mix the ingredients together.

**6**       

6. Spoon mixtrue into cupcake cases. You can fill to the top!

**7**    

7. Bake in oven for 25 minutes.

**8**    

8. Leave to cool down before eating!

**9** 

9. Enjoy!