

Cleo Coyle's Oatmeal Cookie Muffins

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

Packed with the nutrition and fiber of whole grain oats, these muffins taste like fresh-baked oatmeal cookies, redolent with the flavors of brown sugar, cinnamon, and raisins. They're fantastic with coffee or tea; and, because of the oats in the mix, they can help curb your appetite between meals. While Irish Oatmeal works great in these muffins, you don't have to use steel cut oats. I often use plain "old fashioned" Quaker oats for this recipe. Learn about the differences between these two types of oats in my full post. Just [click here](#) to jump there. And may you always...*Eat with joy!*



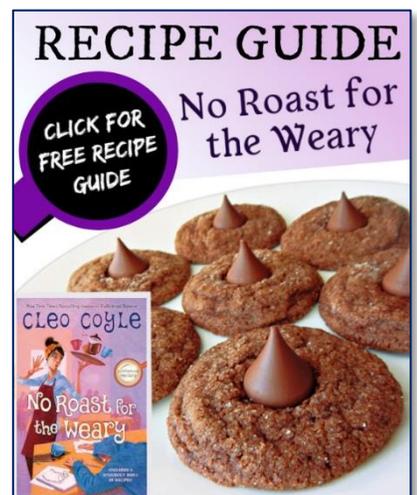
~ Cleo Coyle, author of
[The Coffeehouse Mysteries](#)

Makes 6 standard muffins

- 1 cup buttermilk (*light or low fat is fine*)
- ½ cup rolled oats (*old fashioned, not quick cooking, see my note below*)*
- 1 large egg
- ½ cup dark brown sugar
- 2 tablespoons vegetable oil
- 1 teaspoon cinnamon
- 1 teaspoon vanilla
- ¼ teaspoon salt
- ½ cup raisins
- 1 cup all-purpose white or "white whole wheat" flour (*see my note*)**
- ½ teaspoon baking powder
- ½ teaspoon baking soda

*You can also use "steel cut" oats for this recipe, such as McCann's Irish Oatmeal. Steel cut oats will give your muffin a chewier, nuttier texture, as if you've added chopped walnuts to the muffin. The rolled oats (like Quaker old fashioned) will give your muffins a softer, cake-like texture. Look for "steel cut" oats wherever cereal and oatmeal are sold.

**I use the King Arthur brand of "white whole wheat" flour. This is a lighter type of whole wheat flour that gives you the fiber and nutritional benefits of whole grain but with a taste and texture closer to white flour. You can substitute white whole wheat flour for all-purpose flour at a 1:1 ratio. While this will not work in an angel food cake or puff pastry, you can get good results using it in cookies, muffins, brownies, quick breads, and yeast breads. Learn more [here](#).



Free Recipe Guide to
Cleo's new culinary mystery
No Roast for the Weary:
[click here.](#)

Step 1 – Soak oats overnight: Very easy. Combine buttermilk and oats in a bowl or plastic container. Cover and place in refrigerator overnight (or at least 6 hours before making muffins). At the right, you can see my *before* and *after* soaking photos. >>>



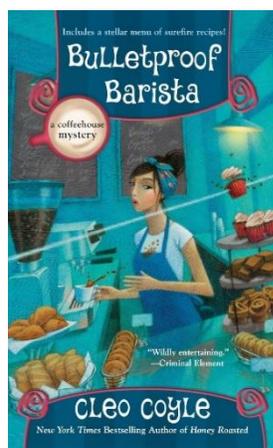
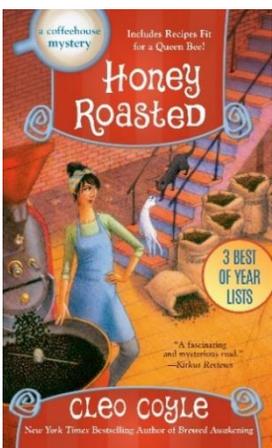
Step 2 – Make batter: Crack egg into a bowl and beat lightly with fork, add buttermilk and oat mixture (from Step 1), dark brown sugar, oil, cinnamon, vanilla, salt, raisins. Stir well to combine. Now add flour, baking powder, and baking soda and stir to create a lumpy dough, but **DO NOT over mix** at this stage or you'll develop the gluten in the flour and your muffins will be tough instead of tender.

Step 3 – Bake: Pre-heat oven to 375° Fahrenheit. Line muffin cups with paper liners and lightly coat the papers and top of your muffin pan with non-stick cooking spray. (This dough is low in fat and may stick to your paper liners if you don't lightly coat them with non-stick spray.)

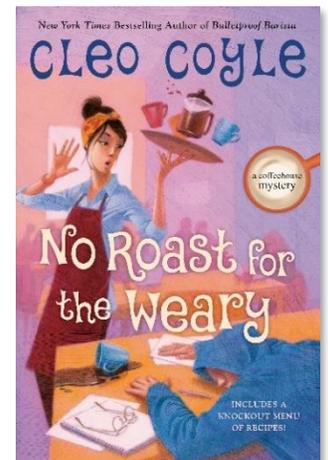
Using two tablespoons, drop dough into muffin cups, filling to top. Bake in your well pre-heated 375° F. oven for 15 to 20 minutes or until top of muffin is firm to the touch and a toothpick inserted comes out clean. Remove pan from oven. **NOTE:** If muffins remain in hot pan, the bottoms may steam and become tough. Remove muffins from pan as soon as possible. Finish cooling on a rack and...



Eat with joy! ~ Cleo



The [Coffeeshouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeeshouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeeshouse at www.CoffeeshouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



[Honey Roasted](#)
 "A honey of a tale" ~ Kirkus "Wildly entertaining" ~ Criminal Element
 Free Recipe Guide [here](#). Free Recipe Guide [here](#).

NEW! > [No Roast for the Weary](#)
 "Intriguing" "Fun" "Delightful"
 Free Recipe Guide [here](#).