



Nectarine Oatmeal Muffins

Adapted from Six Sisters Stuff (www.sixsistersstuff.com/recipe/peach-oatmeal-muffins)

Nectarines are the perfect ingredient in these delicious muffins! They are a great on-the-go breakfast.

Serves: 18 Prep Time: 15 min Cook Time: 15 min Total Time: 30 min

Ingredients

- 2 cups all-purpose flour (or substitute half white flour and half whole wheat flour)
- 3/4 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ground ginger
- 1 cup old-fashioned oats (not instant)
- 3 fresh nectarines diced (about 1 1/2 - 2 cups)
- 2 eggs
- 1 cup milk
- 1 teaspoon vanilla extract
- 1/4 cup vegetable oil (or 1/4 cup applesauce as a substitute)

Instructions

1. Preheat oven to 350°F. Grease 18 muffins cups (or line with paper liners).
2. In a large bowl, mix flour, sugar, salt, baking powder, baking soda, cinnamon, nutmeg, ginger and oats together. Fold in the nectarines.
3. In a separate bowl, mix eggs, milk, vanilla, and oil together. Add to flour mixture and gently mix together until just combined, be sure not to over mix.
4. Fill each muffin cup about 2/3 full and bake for 15-18 minutes or until a toothpick stuck in the middle of a muffin comes out clean.
5. Remove from pan and let cool on a wire rack.

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