

Cinnamon Crunch Pancake Muffins

Ingredients

Muffins

- 1½ cups all-purpose or white whole wheat flour
- ½ cup quick rolled oats
- 2½ teaspoons baking powder
- 1½ cups milk
- 2 eggs
- 2 teaspoons vanilla extract
- 2 tablespoons canola oil

Cinnamon Crunch Topping

- ½ cup flour
- ½ cup light brown sugar
- 6 tablespoons salted butter
- 1½ teaspoons cinnamon

Instructions

- Preheat the oven to 350 degrees.
- Spray a 12-cup muffin pan with non-stick baking spray.
- Prepare the topping: In a small mixing bowl, combine the cinnamon, flour and brown sugar. Using a fork press the chilled butter into the cinnamon sugar mixture. This will form a crumbly streusel. Set aside.
- Prepare the batter: In a large mixing bowl, whisk the eggs, milk, canola oil and vanilla. Once the mixture is foamy, add the dry ingredients. Gently whisk the flour, baking powder and oats in with the liquid mixture.
- Pour the batter into the muffin pan. Top the batter with the cinnamon crunch topping.
- Bake for 20-22 minutes. Enjoy warm!