



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Oatmeal Raisin Muffins (adapted from *Morning Food*, by Margaret S. Fox and John B. Bear, via recipezaar)

Makes 12

I substituted $\frac{1}{4}$ cup whole wheat pastry flour for an equal amount of white flour, and the muffins were still wonderful.

1 cup old-fashioned oats
1 cup buttermilk
 $\frac{3}{4}$ cup (3.6 ounces) all-purpose flour
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{3}{4}$ teaspoon baking soda
1 teaspoon cinnamon
pinch nutmeg
 $\frac{1}{2}$ cup pecans or walnuts, chopped
2 eggs, beaten lightly
 $\frac{1}{3}$ cup (2.35 ounces) packed light brown sugar
6 tablespoons melted butter
 $\frac{1}{2}$ cup raisins

1. Combine the oats and buttermilk and let stand 30 minutes. Adjust a rack to the middle position and heat the oven to 400°F. Spray the bottoms only of a 12-cup muffin pan with nonstick spray or line with paper liners. Combine the flour, baking powder, salt, baking soda, cinnamon, and nutmeg.
2. Spread the nuts evenly on a baking sheet. Bake, shaking the pan every couple of minutes, until fragrant, about 5 minutes. Transfer the nuts to a small bowl. (If you leave them on the hot pan, they'll continue to cook and might burn.)
3. Add the eggs to the oatmeal mixture one at a time, whisking thoroughly after each addition. Whisk in the sugar, then the butter. Switch to a rubber spatula and fold in the flour mixture. Once the flour is dispersed, but not completely moistened, gently stir in the raisins and nuts.
4. Divide the batter evenly between the muffin cups. Bake until a toothpick inserted into a muffin comes out clean, 13-18 minutes. Set the pan on a rack to cool slightly, about 5 minutes, then use a thin-bladed knife to remove the muffins from the pan.