

Heritage Recipes

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Oatmeal Chocolate Chip Muffins

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The Request: I am trying to surprise a friend by finding a recipe for her that she remembers her grandmother making. She claims it was in a small booklet that came inside the bag of oatmeal. All she can remember about it is that the muffins were made with oatmeal, dark brown sugar, chocolate chips and sour cream. Can you help? Thanking you in advance for any help you can provide. Sincerely, Cheryl

Oatmeal Chocolate Chip Muffins

1 cup quick-cooking oats
1/2 cup packed light brown sugar
1 cup sifted all-purpose flour
1/4 cup granulated sugar
2 tsp baking powder
2 large eggs, lightly beaten at room temperature
1 tsp baking soda
1/2 cup sour cream
1/8 tsp salt
4 oz semi-sweet chocolate chips
1 tsp cinnamon
4 oz white chocolate chips
1 stick (8 oz) unsalted butter, softened

Position a rack in the center of the oven and preheat to 375 degrees. Line a muffin pan with muffin cups. Place the oats in a large bowl. Sift into the oats, the flour, baking powder, baking soda, salt, and cinnamon. Stir until thoroughly blended. Place the butter and sugars in a medium bowl and whisk until well combined. Add the eggs and sour cream; whisk until smooth. With a spatula, fold the egg mixture into the dry ingredients, folding until the dry ingredients are moistened. Do not over mix. Stir in the semisweet and white chocolate chips. Fill the muffin cups 3/4 full. Bake for 18 to 20 minutes or until springy to the touch. Cool the muffins in the pan, tin, set on a rack and cool.

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