



Oatmeal Muffins

Makes 12 muffins

- 1 cup cooking oats (uncooked)
- 1 cup buttermilk
- 1 cup firmly packed brown sugar
- 1 egg
- 1 $\frac{3}{4}$ cups flour
- 1 teaspoon salt
- 2 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon cake spice
- $\frac{1}{2}$ teaspoon grated lemon or orange peel (optional)
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{2}$ cup raisins

Combine oats and buttermilk in a large bowl; let stand 1 hour (or cover well and put in refrigerator overnight).

Add brown sugar and egg; mix well.

Combine the dry ingredients into a separate bowl and mix well.

Stir dry ingredients into the oat mixture. Stir in oil & raisins.

Spoon into greased muffin pans, fill $\frac{2}{3}$ full.

Bake at 375F for 18-20 minutes.

Wrap any leftovers in foil and freeze. To reheat, thaw to room temp. and bake in foil at 350 for 15 minutes or until hot.