

BLACKBERRY-OAT BRAN MUFFINS

PREP TIME
20 MINS

TOTAL TIME
45 MINS

YIELD
12 MUFFINS

INGREDIENTS

- 1 1/2 cups all-purpose flour (spooned and levelled)
- 2/3 cup oat bran
- 2 tsps baking powder
- 1/2 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/4 tsp fine salt
- 6 tbsps unsalted butter, room temperature
- 1/2 cup plus 1 tbsp sugar
- 2 large eggs
- 2 tsps pure vanilla extract
- 1 cup buttermilk
- 1 1/2 cups chopped blackberries

Preheat oven to 375°F. Line 12 standard muffins cups with paper liners. Whisk together flour, oat bran, baking powder, baking soda, cinnamon, and salt

In a large bowl, using a mixer, beat butter and 1/2 cup sugar on high until light and fluffy, about 6 minutes. Beat in eggs and vanilla until combined. With mixer on low, add flour mixture in 2 additions, alternating with buttermilk, and beat until combined. Fold in blackberries.

Divide batter among muffin cups and sprinkle with remaining 1 tablespoon sugar. Bake until a toothpick inserted in centre of a muffin comes out with moist crumbs attached, 20 to 25 minutes, rotating pan halfway through. Let cool in pan on a wire rack for 5 minutes, then transfer muffins to rack and let cool completely.

