

# Pumpkin Brown Butter Baked Oatmeal Cups



**Yields: 12 muffins**

## Tools Needed:

- [12 Cup Muffin Pan](#)
- 2 Bowls
- Pan for Pat Drying Pumpkin
- Paper Towels
- Mixing Spoon
- Measuring Utensils
- Measuring Cups
- Muffin Liners, optional

## Ingredients:

### Dry Ingredients:

- 2 cups of Old Fashioned Oats
- $\frac{2}{3}$  cups Dark Brown Sugar
- 1  $\frac{1}{2}$  cups Almond Flour
- 1 tsp. Baking Powder
- $\frac{1}{2}$  tsp. Baking Soda
- $\frac{1}{2}$  tsp. Kosher Salt
- 1 tbsp. Pumpkin Spice

### Wet Ingredients:

- $\frac{2}{3}$  cups Melted Butter, Browned
- 1 cup Milk
- $\frac{1}{2}$  cup Maple Syrup
- 2 Large Eggs
- 1 cup Pumpkin Purée (pat dry)

## Pumpkin Spice Blend:

- 1 tbsp. Cinnamon
- 1 tsp. Nutmeg
- 1 tsp. Ginger
- 1 tsp. Cloves

## Directions:

1. Line or grease a 12 muffin pan.
2. Preheat oven to 350 degrees.
3. In a bowl, stir the dry ingredients together.
4. In a separate bowl, stir the wet ingredients together.
5. Place the pumpkin puree in a shallow pan. Pat dry with a paper towel.
6. Slowly incorporate the wet ingredients into the dry ingredient bowl.
7. Add a  $\frac{1}{3}$  cup of mixture to the lined or greased muffin pan.
8. Bake for 40 minutes. Use a clean toothpick to check the center.

RECIPE  
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