

OATMEAL MUFFINS Lois Clary's

- 1 cup rolled oats
- 1 cup buttermilk or soured milk
- 1/3 cup soft shortening (part butter)
- 1/2 cup brown sugar (packed)
- 1 egg
- 1 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon soda
- 1 teaspoon salt

Heat oven to 400 degrees.
Grease bottom of muffin cups or use paper baking cups.
Soak rolled oats in milk 1 hour.
Mix shortening, sugar and egg well.
Blend dry ingredients.
Stir into shortening mixture alternately with rolled
oats and milk.
Fill muffin cups 2/3 full.
Bake 20-25 minutes.
Serve hot.
Makes 12 medium muffins.

To make soured milk:
Mix 1 cup milk with
2 tablespoons vinegar.
Then measure out the
amount of milk required.



BREADS

