



Winn-Dixie Supermarkets
OREO Muffins

Prep time: 15 minutes

Total time: 35 minutes

Number of servings: 12 (1 muffin each)

Ingredient List

1-3/4 cups flour

1/4 cup sugar

1 Tbsp. CALUMET Baking Powder

1/2 tsp. salt

1/3 cup cold margarine or butter

1 egg

1 cup milk

16 OREO Cookies, coarsely chopped (about 2 cups)

Directions

PREHEAT oven to 400°F. Mix flour, sugar, baking powder and salt in medium bowl. Cut in margarine with pastry blender or 2 knives until mixture resembles coarse crumbs.

BEAT egg and milk with wire whisk until well blended. Add to flour mixture; stir just until moistened. Gently stir in chopped cookies. Spoon evenly into 12 greased or paper-lined medium muffin cups.

BAKE 15 to 20 minutes or until toothpick inserted in centers comes out clean. Remove from pan; cool slightly on wire rack. Serve warm.

Recipe Tips

Stir the liquid and dry ingredients just until moistened. (The batter can still contain a few lumps.) If the batter is mixed too well, the muffins will have a tough texture.