

Recipe	Recipe Ingredients	How to make
<p data-bbox="315 432 831 464">Libby's Oat, Date & Honey Muffins</p> 	<p data-bbox="1111 424 1379 488">1 1/2 cups self-raising flour</p> <p data-bbox="1111 544 1424 576">1 teaspoon baking powder</p> <p data-bbox="1111 632 1413 695">1 1/4 cups UNCLE TOBYS Traditional Oats</p> <p data-bbox="1111 751 1357 783">1/3 cup castor sugar</p> <p data-bbox="1111 839 1424 903">1 cup dried dates, roughly chopped</p> <p data-bbox="1111 935 1402 999">150 millilitres vegetable oil</p> <p data-bbox="1111 1023 1357 1054">1 egg, lightly beaten</p> <p data-bbox="1111 1086 1267 1118">1/2 cup milk</p> <p data-bbox="1111 1150 1357 1182">3 tablespoons honey</p>	<ul data-bbox="1469 400 1827 1031" style="list-style-type: none"> • Preheat oven to 180°C (350°F). • Lightly grease and base line with non stick baking paper a 12 hole (1/3 cup capacity) muffin tin. • Sift together flour and baking powder, add sugar, oats and dates. • In a medium bowl whisk together oil, egg, milk and honey. • Fold flour into the liquid, mix until combined. • Spoon into the prepared tin. • Sprinkle evenly with the reserved oats. • Bake 15-18 mins or until golden and firm to touch. <p data-bbox="1547 1118 1749 1150">Cooking Time</p> <p data-bbox="1469 1174 1603 1206">18 minutes</p> <p data-bbox="1469 1206 1581 1238">Serves 12</p>

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