



Wild Maine Blueberry Oat Muffins

Wild Maine Blueberries are the featured ingredient for May's Harvest of the Month. These muffins are packed with natural sweetness and flavor, and can be baked with fresh or frozen blueberries!



School yield: 120 muffins

Ingredients:

- 10 cups rolled oats
- 10 cups milk
- 2/3 cup grated orange peel
- 3 cups vegetable oil
- 10 large eggs
- 5 cups light brown sugar
- 5 cups AP flour
- 5 cups whole wheat flour
- 5 Tb baking powder
- 2 ½ tsp baking soda
- 2 ½ tsp cinnamon
- 15 cups wild Maine blueberries (plus more for garnish)

Home yield: 12 muffins

Ingredients:

- 1 cup rolled oats
- 1 cup milk
- 1 Tb grated orange peel
- 1/3 cup vegetable oil
- 1 large egg
- ½ cup light brown sugar
- ½ cup AP flour
- ½ cup whole wheat flour
- 1 ½ tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp cinnamon
- 1 1/2 cups wild blueberries (plus more for garnish)

Directions:

1. In a small bowl, combine oats and milk and set aside for 10 minutes
2. Grate orange using microplane or zester and set aside
3. Combine oil, egg(s), and brown sugar in separate bowl and mix thoroughly
4. In another bowl, combine AP flour, whole wheat flour, baking powder and soda, and cinnamon. Use a whisk to mix together
5. After the oats have soaked for 10 minutes, mix into oil/egg/sugar mixture
6. Pour wet mixture into dries and mix to combine
7. Gently fold in blueberries
8. Using an ice cream scoop or measuring cup, fill greased or lined muffin tins 3/4 full of batter
9. Sprinkle a few blueberries on top of each raw muffin
10. Bake in 350° F oven for 40 minutes or until inserted knife comes out clean
11. Allow to cool fully before putting in an airtight container for storage, or enjoy warm from the oven!

