



Summer Citrus Oat Muffins

- 1/2 cup Land O Lakes® Butter with Canola Oil
- 1 2/3 cups all-purpose flour
- 2/3 cup sugar (I like to use maple sugar but pure cane sugar works well, too)
- 1 cup sour cream
- 1 egg
- 1/4 cup orange juice
- 2 Tablespoons orange zest
- 1 Tablespoon lemon zest
- 1 Tablespoon lime zest
- 1 Tablespoon baking powder
- 1/2 teaspoon salt
- Oat topping:
- 1/2 cup oats
- 2 Tablespoons brown sugar
- 1 Tablespoon orange zest

1. Preheat oven to 400 degrees Fahrenheit
2. Prepare topping - in a small mixing bowl, add oats, brown sugar and 1 Tablespoon of orange zest. Using a spoon, gently mix ingredients together until all are fully distributed. Set bowl aside.
3. In large mixing bowl, add orange
4. juice, 2 Tablespoons orange zest, lime zest, lemon zest, egg, sour cream, and Land O Lakes® Butter with Canola Oil. Using electric mixer cream ingredients until fully incorporated.
5. In a medium mixing bowl, add flour, sugar, baking powder, and salt. Using a spoon, gently mix ingredients together until fully distributed.
6. Add dry ingredients to wet ingredients. Using a spatula, fold ingredients together until dry ingredients are fully moist and incorporated.
7. Line muffin tin (or tins) with paper liners. Distribute mix evenly between the muffin rounds. You should have enough to equally fill each of the 12 muffin rounds about 1/2 full.
8. Top each muffin with 1 Tablespoon of oat topping.
9. Bake muffins for 18-20 minutes, or until lightly browned and fully baked.
10. Remove from oven and allow to cool on cooling rack for 5 minutes. Remove muffins from tin and continue to cool or serve and enjoy!