

## **Oatmeal Muffin Comfort Food**

**From [RoxieontheRoad.com](http://RoxieontheRoad.com)**

Preheat oven to 400 degrees.

### **Combine in a bowl:**

1 cup brown sugar

2 cups oatmeal

2 cups of flour (I like to use whole wheat.)

1 teaspoon baking soda

1 teaspoon salt

Dry ingredients should look somewhat lumpy.

### **Combine in a second:**

Whisk together two eggs with a fork. Combine with 1 1/2 cups of buttermilk and 1/2 cup of vegetable oil and stir together. Make a well in the dry ingredients.

Pour liquid ingredients into the well. The mixture will resemble no-bake cookie batter. Stir gently with a fork. Pour mixture into a greased jelly-roll pan. Spread the mixture until it evenly covers the pan's surface.

Bake at 400 degrees for 20 minutes.

Immediately after removing the muffins from the oven, coat their surface with butter. (I rub a stick of butter over the surface.) The butter melts into the muffins as you rub.

Cut into slices and serve.

Keep the muffins covered until you serve them, since they dry out quickly. You can freeze them if you wish. At our house, they never last long enough to freeze.