

## Oreo and Biscoff Muffins

<http://unihomemaker.com/2013/08/06/oreo-and-biscoff-muffins/>

### *Ingredients:*

- 2 cups of all-purpose flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of salt
- 2/3 cup of granulated sugar
- 1/2 cup (1 stick) of unsalted butter, softened
- 1 egg
- 1 1/2 teaspoons of vanilla extract
- 1 cup of creamy Biscoff spread
- 3/4 cup of Greek yogurt
- 1/3 cup of milk
- 1 (8 ounce) bag of mini Oreos
- 10 regular Oreo cookies, crushed (optional)

### *Preparation:*

Preheat the oven to 350 degrees F. Line two 12-cup regular muffin pans.

In a medium bowl mix together flour, baking powder, baking soda and salt; set aside.

Using a stand or electric mixer (or mix by hand) cream butter and sugar until fluffy. Beat in egg, then vanilla extract and Biscoff until creamy. Add in yogurt and milk. Continue to beat until combined, scraping down the sides of the bowl. Slowly add the flour mixture into the Biscoff/yogurt mixture and continue to mix until just moistened. Fold in the mini Oreos. Spoon batter into the lined muffin cups (I used a 3-tablespoons large cookie scoop). If using the additional crushed Oreos, sprinkle them on top.

Bake for 18-20 minutes or until toothpick/tester inserted into the center comes out clean. Cool slightly in the pan before transferring them to the cooling rack.