

Date Muffins with Caramel Drizzle

Indulge in these moist and sweet date muffins, perfectly paired with a luscious homemade caramel spread. Ideal for breakfast or a delightful snack!


30 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1/2 cup pitted dates, chopped
- 1/2 cup all-purpose flour
- 1/4 cup oats
- 1/4 cup brown sugar
- 1/4 cup milk
- 1/4 cup unsalted butter, melted
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla extract
- 1 tablespoon caramel sauce (for drizzling)

Steps

- 1 Preheat your oven to 350°F (175°C) and line a muffin tin with paper liners.
- 2 In a mixing bowl, combine the chopped dates, flour, oats, brown sugar, baking powder, baking soda, and salt.
- 3 In another bowl, whisk together the milk, melted butter, and vanilla extract.
- 4 Pour the wet ingredients into the dry ingredients and mix until just combined.
- 5 Fill the muffin cups about 2/3 full with the batter.
- 6 Bake for 18–20 minutes or until a toothpick inserted into the center comes out clean.
- 7 Allow the muffins to cool slightly before drizzling with caramel sauce.