Chocolate Chip Oatmeal Cupcakes with Cinnamon Buttercream

1 large egg

3/4 cup loosely packed brown sugar

2 teaspoons vanilla extract

1/2 cup unsalted butter (1 stick), melted and cooled

1 1/4 cups all-purpose flour

1/2 cup old-fashioned rolled oats

1 1/4 teaspoons baking soda

1/4 teaspoon salt

1/4 teaspoon cinnamon

2 tablespoons milk

3/4 cup chocolate chips, tossed in a sprinkle of flour

Beat egg and sugar until smooth.

Whisk in butter and vanilla.

Combine flour, oats, baking soda, salt and cinnamon.

Fold into batter. Add milk.

Stir in chocolate chips.

Scoop into lined cupcake pans.

Bake 24 minutes at 350.

Frost with cinnamon buttercream