

Raisin Bran Muffins



Trisha's Dishes

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This is one of my favorite breakfast breads. As they bake your kitchen will be filled with a wonderful spicy aroma.

Servings: 12 regular size muffins

Prep Time: 20 minutes

Bake Time: 15 - 20 minutes @ 400

Ingredients:

- ☑ 2 ½ cups Crunchy Raisin Bran Cereal
- ☑ 1 cup No Sugar Added Cinnamon Apple Sauce

I use 2 of the 4 oz. cups that I typically have handy for the grandchildren. This really cuts down on the waste of opening a jar for just a cup.

- ☑ 1 egg
- ☑ ¼ cup Low-fat milk
- ☑ 2 tablespoons vegetable oil
- ☑ 1 cup flour
- ☑ 1/3 cup packed light brown sugar
- ☑ 1 tablespoon baking powder
- ☑ 1 ½ teaspoons ground cinnamon

Note: If you have more muffins than you can eat – freeze them. I take the papers off first so they are ready to enjoy from the freezer.

Instructions:

1. Preheat oven to 400 degrees.
2. Grease or line with paper muffin liners 12 muffin cups.
3. Stir to blend cereal, applesauce, egg, milk and oil. Let stand for at least 5 minutes then stir to break up cereal.
4. Mix in flour, brown sugar, baking powder and cinnamon.
5. Spoon batter equally into 12 prepared muffin cups.
6. Bake as directed.

To Serve:

- ◇ Cool at room temperature and enjoy.

Tip: This is such an easy recipe. Try making it with your grandchildren.