

RAISIN BRAN MUFFINS

PREP TIME: 15 min
COOK TIME: 15-20 min
SERVINGS: 24
SERVING SIZE: 1 muffin



INGREDIENTS

- 4½ cups raisin bran cereal
- ¾ cup sugar
- 1¼ cups whole wheat flour
- 1¼ cups all-purpose flour
- ½ teaspoon salt
- 2½ teaspoons baking soda
- 2 teaspoons cinnamon
- 2 cups low-fat buttermilk
- ½ cup oil
- 2 eggs, beaten
- ½ cup walnuts, chopped (optional)
- 2 teaspoons vanilla

DIRECTIONS

1. Mix buttermilk and raisin bran together in a mixing bowl. Set aside.
2. In a large mixing bowl, mix dry ingredients.
3. To the buttermilk mixture, add oil, eggs, nuts, and vanilla. Mix well.
4. Pour buttermilk mixture into dry ingredients and mix well.
5. Put batter into greased muffin pans.
6. Bake in a preheated 400 degree oven for 15-20 minutes, or until golden brown.

Store leftover muffins in the freezer!



Public Health

This material was funded by USDA's Supplemental Nutrition Assistance Program - SNAP. This institution is an equal opportunity provider.

