

# Raisin Bran Muffins

**Prep Time: 15 min**  
**Cook Time: 15-20 min**

**Makes 24 muffins**

## 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
- Cooking spray



## DIRECTIONS



Start with clean hands!  
Wash your hands with soap and water.

1. In a large bowl, mix together cereal, sugar, flour, salt, baking soda, and cinnamon.
2. Add buttermilk, oil, eggs, nuts, and vanilla. Mix well.
3. Spray muffin tins with cooking spray, and fill the muffin tins halfway with batter.
4. Bake in a preheated 400 degree oven for 15-20 minutes, or until golden brown.

*Store leftover muffins in the freezer!*