



Streusel Raisin Bran Muffins (regular)

Ingredients:

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| 1 cup | All-Bran cereal |
| 1 cup | milk |
| 1 ½ cups | all-purpose flour |
| 1 tsp. | baking powder |
| ½ tsp. | baking soda |
| 1 tsp. | cinnamon |
| ¼ tsp. | salt |
| 1 egg | |
| ½ cup | packed dark brown sugar |
| ½ cup | applesauce |
| ¼ cup | canola oil |
| 1 tsp. | vanilla |
| ½ cup | golden raisins |
| ½ cup | apples, chopped fine |



Streusel Topping:

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| ½ cup | all-purpose flour |
| ¼ cup | brown sugar |
| ½ stick | butter – cold or frozen |
| ½ cup | pecans – coarsely chopped |
| 1 tsp. | cinnamon |

Directions:

In a large bowl, combine All-Bran and milk together. Set aside.

In a separate bowl, combine the flour, baking powder, baking soda, cinnamon, and salt. Add brown sugar, applesauce, canola oil, egg and vanilla to the All-Bran. Stirring by hand, slowly mix in the dry ingredients. Add raisins and apples and mix just until dry ingredients have been absorbed. (careful not to over-mix) Fill muffins cups approximately ¾ full.

For Streusel: In a mixing bowl add flour and butter then cut butter into pea-size clumps-add remaining ingredients. Sprinkle evenly over muffins. Bake at 350° for 15 minutes or until muffins turn golden brown around the edges.

Yields: 12 muffins