



Streusel Raisin Bran Muffins (vegan)

Ingredients:

1 cup	All-Bran cereal
1 cup	almond milk original flavor
1½ cups	all-purpose flour
1 tsp.	baking powder
½ tsp.	baking soda
1 tsp.	cinnamon
¼ tsp.	salt
1 tbsp.	cornstarch
½ cup	packed dark brown sugar
½ cup	unsweetened applesauce
¼ cup	canola oil
1 tsp.	vanilla
½ cup	golden raisins
½ cup	apples, chopped fine



Streusel Topping:

½ cup	all-purpose flour
¼ cup	brown sugar
½ stick	margarine
½ cup	pecans – coarsely chopped
1 tsp.	cinnamon

Directions:

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

In a separate bowl, combine the flour, baking powder, baking soda, cinnamon, salt, and cornstarch.

Add brown sugar, applesauce, canola oil, and vanilla to the All-Bran. Stirring by hand, slowly mix in the dry ingredients. Add raisins and apples and mix until combined. Sprinkle streusel mixture on top. Spray a muffin tin with non-stick cooking spray. Fill muffins cups approximately $\frac{3}{4}$ full.

Bake at 350 for 15 minutes or until muffins turn golden brown around the edges.

Yields: 12 muffins