

Honey Bunches of Oats Mini-Muffins

INGREDIENTS

egg, slightly beaten
cup oil
cup milk
cups Honey Bunches of Oats (crushed to 1 cup)

1/3 cup brown sugar, packed 1/2 cup raisins

1/2 cup flour1/2 cup whole wheat flour2 tsp. baking powder1 tsp. cinnamon1/2 tsp. salt

DIRECTIONS

- 1. Preheat oven to 350 degrees.
- 2. In large bowl, mix egg, oil and milk. Add Honey Bunches of Oats. Let stand 5 minutes.
- 3. In small bowl, combine flours, baking powder, cinnamon, and salt. Set aside.
- 4. After 5 minutes (or more) Stir brown sugar into milk / cereal mixture, then raisins
- 5. Add the flour mixture to cereal mixture. Stir just until well incorporated (the mixture with be thick, like cookie dough). Using 2 oz. cookie scoop, drop onto greased cookie sheet. Bake 18

minutes, or until lightly browned on top. If desired brush tops with melted butter and sprinkle with cinnamon and sugar mixture.

• Makes 39 muffin bites.

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