

OATMEAL RAISIN MUFFINS

Yield 100

Portion 1 Muffin

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
216 cal	38 g	5 g	5 g	34 mg	205 mg	95 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,GRANULATED
 MILK,NONFAT,DRY
 BAKING POWDER
 SALT
 CINNAMON,GROUND
 CEREAL,OATMEAL,ROLLED
 RAISINS
 WATER,WARM
 EGGS,WHOLE,FROZEN
 APPLESAUCE,CANNED,UNSWEETENED
 OIL,SALAD
 EXTRACT,VANILLA
 COOKING SPRAY,NONSTICK

Weight

3-1/2 lbs
 2-1/2 lbs
 3-5/8 oz
 3-7/8 oz
 5/8 oz
 1/4 oz
 2 lbs
 1-7/8 lbs
 3-2/3 lbs
 1-3/4 lbs
 1-5/8 lbs
 11-1/2 oz
 1-7/8 oz
 1-1/2 oz

Measure

3 qts 3/4 cup
 1 qts 1-5/8 cup
 1-1/2 cup
 1/2 cup
 1 tbsp
 1 tbsp
 1 qts 1-3/4 cup
 1 qts 2 cup
 1 qts 3 cup
 3-1/4 cup
 3 cup
 1-1/2 cup
 1/4 cup 1/3 tbsp
 3 tbsp

Issue**Method**

- 1 In mixer bowl, sift together flour, sugar, milk, baking powder, salt, and cinnamon. Add rolled oats and raisins. Mix at low speed for 1 minute or until blended.
- 2 Add warm water, eggs, applesauce, salad oil, and vanilla; mix at low speed until dry ingredients are moistened about 15 seconds; scrape down sides and bottom of mixer bowl; continue to mix at low speed another 15 seconds. DO NOT OVER MIX. Batter will be lumpy.
- 3 Lightly spray muffin cups with non-stick cooking spray. Fill each muffin cup 2/3 full.
- 4 Using a convection oven, bake at 350 F. 23 to 26 minutes with open vent, fan turned off the first 10 minutes, and then low fan. Remove muffins from oven and let cool.