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Orange Bran Muffins

Recipe Rating: ★★★★★

Prep Time: 10 min

Total Time: 28 min

Makes: 12 servings



1-2/3 cups flour
1/2 cup sugar
1 Tbsp. CALUMET Baking Powder
1/4 tsp. salt
1/4 tsp. ground nutmeg
1 cup POST Raisin Bran Cereal
2 eggs
3/4 cup orange juice
1/2 cup (1 stick) butter or margarine, melted
1 Tbsp. grated orange peel

MIX flour, sugar, baking powder, salt and nutmeg in large bowl. Stir in cereal. Beat eggs in small bowl; stir in orange juice, butter and orange peel. Add to flour mixture; stir just until moistened.

SPOON batter into greased or paper-lined muffin pan, filling each cup 2/3 full.

BAKE at 425°F for 18 minutes or until toothpick inserted in center of muffin comes out clean.

KRAFT KITCHENS TIPS

Great Substitute

Substitute 1 Tbsp. dried orange peel (found in the spice section of your grocery store) for grated orange peel.

Special Extra

Drizzle cooled muffins with a glaze prepared by whisking 1 cup powdered sugar and 1-1/2 to 2 Tbsp. orange juice until smooth.

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