

Raisin Date Muffins (vegan)



1 cup	All-Bran cereal
1 cup	almond milk original flavor
1 ½ cup	white whole wheat 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	raisins
½ cup	dates, chopped





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

In a separate bowl, combine the white whole wheat 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 dates and mix until combined.

Spray a muffin tin with non-stick cooking spray. Fill muffins cups approximately 3/4 full.

Bake at 350 for 15 minutes.

Yields: 12 muffins

