

Applesauce-raisin-oatmeal Muffins

written by The Recipe Exchange | September 22, 2014

Ingredients

1 1/2 c. oatmeal
1 1/4 c. flour
3/4 tsp. cinnamon
1 tsp. baking powder
3/4 tsp. baking soda
1 c. applesauce
1/2 c. skim milk
1/2 c. brown sugar
1/2 tbsp. vegetable oil
1 egg white

Directions

Combine oats, flour, cinnamon, baking powder, and soda. Add applesauce, milk, brown sugar, oil and egg white. Add raisins to taste. Mix until dry ingredients are moist. Make topping and add on top. Bake at 400 degrees for 20-22 minutes.

TOPPING:

1/4 c. oatmeal
1 tbsp. brown sugar
1/8 tsp. cinnamon
1 tbsp. melted butter

Combine together and put on top of muffins.