

Cinnamon Raisin Bread Mini Muffins

Makes 12 servings

Ingredients:

- 1 cup flour
- 1/4 cup sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/2 cup milk
- 1 egg
- 2 tablespoons vegetable oil or melted butter
- 1/2 teaspoon vanilla extract
- 1/3 cup raisins



Directions

1. Preheat oven to 350°F. Grease a mini muffin pan or line with paper cups.
2. In a large bowl, whisk together flour, sugar, baking powder, cinnamon, and salt.
3. In a separate bowl, whisk milk, egg, oil or melted butter, and vanilla.
4. Add wet ingredients to the dry ingredients and stir until just combined.
5. Fold in the raisins.
6. Spoon the batter evenly into the muffin cups, filling each about 3/4 full.
7. Bake for 12 to 15 minutes or until a toothpick inserted in the center comes out clean.

Cooking Tidbit

Raisins are dried grapes packed with natural sweetness and fiber. Soaking raisins in warm water for 5 minutes before baking can make them extra plump and juicy.