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Morning Muffins

This recipe is a good source of vitamin A, which keeps eyes and skin healthy.

Ingredients:

Non-stick cooking spray

1 egg

9

В

1 cup low-fat milk (1%)

1/3 cup sugar

2 tablespoons vegetable oil

1/2 cup grated carrots

1/2 cup raisins

1/2 cup toasted walnuts (optional)

1 teaspoon vanilla (optional)

1 1/2 cup flour

1 cup old-fashioned oatmeal

1 teaspoon **cinnamon** (optional)

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

Directions:

- 1. Heat oven to 400 degrees.
- 2. Coat muffin tin with non-stick cooking spray.
- 3. Mix egg, milk, sugar, oil, carrots, raisins, walnuts, and vanilla.
- 4. Mix flour, oatmeal, cinnamon, baking powder, baking soda, and salt.
- 5. Add wet ingredients to dry ingredients and stir gently until flour is just moistened. Gently fill muffin cups about 3/4 full.
- 6. Bake for 15 minutes or until edges start to brown.

Tips:

Morning Muffins freeze well, and thaw quickly.

Nutrition Serving Size 1 muffin Servings Per Containe	(72g)	cts —
Amount Per Serving		
Calories 200 Calo	ries fron	n Fat 60
	% Da	aily Value*
Total Fat 7g		11%
Saturated Fat 1g		5%
Trans Fat 0g		
Cholesterol 10mg		3%
Sodium 210mg		9%
Total Carbohydrate 31g 10%		
Dietary Fiber 2g		8%
Sugars 12g		
Protein 5g		
Vitamin A 15% • \	/itamin (0%
Calcium 6% • I	ron 8%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories 2,000 2,500		
Total Fat Less Than Saturated Fat Less Than Cholesterol Less Than Sodium Less Than Total Carbohydrate Dietary Fiber Calories per gram: Fat 9 • Carbohydrate	20g 300mg 2,400mg 300g 25g	80g 25g 300 mg 2,400mg 375g 30g

12 muffins, 1 per serving