

Banana-Raisin Muffins

- 2 cups Cheerios Cereal
- 1 ¼ cups all-purpose flour or whole wheat pastry flour
- ½ cup packed brown sugar
- 2 ½ teaspoons baking powder
- 1 cup mashed ripe banana
- 1 cup raisins
- ¾ cup milk
- 3 tablespoons vegetable oil
- 1 egg

Heat oven to 400°. Grease bottoms only of 12 regular-size muffin cups. Crush cereal*. Stir together cereal, flour, brown sugar and baking powder in large bowl. Stir in remaining ingredients just until moistened. Divide batter evenly among muffin cups. Bake 18-22 minutes or until golden brown. 12 muffins.

*place cereal in plastic bag or between sheets of waxed paper crush with rolling pin, or crush in blender or food processor