



### Applesauce Bran Muffins

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**Category:** Apple Muffin

**Serves/Makes:** 12 | **Difficulty Level:** 3 | **Ready In:** < 30 minutes

#### Ingredients:

1 1/2 cup (100% bran) cereal  
1 1/2 cup Applesauce  
1 Egg -- slightly beaten  
1/4 cup Margarine -- melted  
1/2 cup Light brown sugar -- packed  
1 1/2 cup All-purpose flour  
1 tablespoon Baking powder  
1 teaspoon Ground cinnamon  
1/2 cup Raisins -- optional  
\*\*\*Applesauce glaze:\*\*\*  
1/2 cup Powdered sugar  
1 tablespoon Applesauce

#### Directions:

Preheat oven to 400 degrees; grease muffin pans. In a large bowl, mix bran, applesauce, egg, margarine and brown sugar; let stand for 5 minutes. In a separate bowl, blend flour, baking powder and cinnamon; stir in bran mixture just until blended, batter will be lumpy. Stir in raisins. Spoon batter into muffin cups and bake for 15 to 18 minutes, or until a toothpick inserted in the center comes out clean. Remove from pans; cool slightly. To prepare glaze, blend powdered sugar and applesauce until smooth; drizzle over muffins.

By : All Time Favorite Recipes-No Guilt Desserts

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