



CRANBERRY BREAKFAST MUFFINS

3/4 cup (175 ml) Oat
1/2 cup (125 ml) Red River Cereal, uncooked
1 cup (250 ml) Buttermilk
1 cup (250 ml) All Purpose flour
3/4 cup (175 ml) Packed brown sugar
1 tsp (5 ml) Baking powder
3/4 tsp (3 ml) Baking soda
1/2 tsp (2 ml) Salt
1 Egg
1/3 cup (75 ml) Butter, melted
1 cup (250 ml) Fresh or frozen cranberries

Combine oats, Red River cereal and buttermilk in a large bowl. Let stand 40 minutes. Combine flour, sugar, baking powder, baking soda and salt. Add egg and melted butter to cereal mixture.

Add dry ingredients. Mix well. Stir in cranberries. Spoon into 12 greased muffin cups.

Bake at 375 F (190 C) for 20-25 minutes or until set.

Makes: 12 muffins.