



Whole Wheat Raisin Muffins (Makes 12 Medium)

- 1 c. sifted Heckers or Ceresota Unbleached Flour
- 1 c. Heckers or Ceresota Whole Wheat Flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- ½ cup brown sugar
- 1 cup milk
- 2 eggs
- 1/3 cup seedless raisins

Preheat oven to 425°

Combine flours in large bowl. Sift in baking powder, salt and brown sugar and mix thoroughly. Beat milk, eggs and oil together. Add to dry ingredients and mix until blended. Stir in raisins. Batter will be slightly lumpy. Pour into well-greased muffin cups filling 2/3 full. Bake at 425° for 15-18 minutes or until tests done. Remove and serve with butter and jelly.

