

Apricot Muffins

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Bran cereal, walnuts and apricots make these hearty crunchy apricot muffins delicious for breakfast.

What you'll need:

- 1 1/4 cups all purpose flour
- 1 cup bran flaked cereal, crushed
- 1/2 cup packed brown sugar
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 egg, slightly beaten
- 1 cup buttermilk
- 1/2 cup vegetable oil
- 1 cup chopped apricots (fresh or dried)
- 1/2 cup chopped walnuts
- 2 Tbsp sugar

How to make:

Heat oven to 400°F. Lightly grease muffin tin. Mix flour, cereal, brown sugar, baking powder, baking soda and salt in large bowl. Stir in egg, buttermilk and oil just until moist. Gently stir in apricots and walnuts. Place batter in muffin tin and sprinkle 1/2 tsp granulated sugar on each. Bake 13 - 15 minutes or until toothpick inserted in center comes out clean. Remove from pan to wire rack. Serve warm.

