

Cranberries: Add A Special Zing To Your Baking

(NAPSA)—Cranberries, some of Mother Nature's boldest fruits, are a great way to add a tangy zing to your baking. Bringing with them a natural sweetness, cranberries are a colorful and juicy way to liven up your baked creations.

The easiest way to capture this tangy flavor any time of the year is by adding Post Selects® Cranberry Almond Crunch® Cereal to your favorite recipes. In addition to providing real cranberries, the cereal brings with it a unique texture made of both almonds and crunchy oat clusters. This combination is sure to add a special touch to your baking.

Try luscious **Cranberry Orange Muffins**, delicious to share with friends and family. The sweet natural goodness of cranberries blended with the zesty orange flavor creates a truly crowd-pleasing muffin that everyone is sure to enjoy.

Cranberry Orange Muffins

Prep: 10 minutes

Bake: 20 minutes

1½ cups flour
1 Tbsp. baking powder
¼ tsp. salt
**2 cups POST SELECTS®
CRANBERRY ALMOND
CRUNCH® Cereal**
1 cup fat free milk
1 egg, slightly beaten



½ cup applesauce
½ cup firmly packed brown sugar
2 Tbsp. margarine, melted
1 tsp. grated orange peel

HEAT oven to 400°F.

MIX flour, baking powder and salt in large bowl. Mix cereal and milk in another bowl; let stand 3 minutes. Stir in egg, applesauce, sugar, margarine and orange peel. Add to flour mixture; stir just until moistened. (Batter will be lumpy.) Spoon batter into muffin pan, which has been sprayed with no stick cooking spray, filling each cup ¾ full.

BAKE 20 minutes or until golden brown. Serve warm. Makes 12.