

Cooking Corner Tips To Help You

Memorable Mother's Day Muffins And More

(NAPSA)—One way to show Mom she's the apple of your eye this Mother's Day is by surprising her with home-baked Apple Blueberry Muffins. These delicious muffins are easy to make, taste great and can be accompanied by a sparkling Apple Citrus Fizz for a bountiful breakfast.

Apple Blueberry Muffins

- 1 cup all-bran cereal
- ½ cup skim milk
- 1¼ cup all-purpose flour
- 2½ tsp. baking powder
- ½ tsp. salt
- ½ tsp. cinnamon
- 2 Tbsp. vegetable oil
- ½ cup Mott's Apple Juice
- ½ cup Mott's Natural Apple Sauce
- ⅓ cup Grandma's Molasses
- ⅓ cup granulated sugar
- 1 whole egg or ¼ cup egg substitute
- 1 egg white
- ½ cup blueberries dusted with ¼ cup all-purpose flour

1. Preheat oven to 400°F. Line a 12-cup muffin pan with paper liners or spray with cooking spray.

2. In a small bowl, add skim milk to bran. Let soak for 5 minutes.

3. In a large bowl, mix flour, baking powder, salt and cinnamon.

4. In a separate bowl, blend oil, apple juice, apple sauce, molasses, sugar and bran mix-



Mmm...mmm...muffins. Make Mom's day with this tempting breakfast treat.

ture. Mix well. Add egg and egg white. Mix well. Fold in dusted blueberries.

5. Add apple sauce mixture to flour mixture. Mix until moistened.

6. Fill muffin cups ¾ full. Bake 20 to 25 minutes. Remove from oven and cool 20 minutes.

Apple Citrus Fizz

- 4 oz. Mott's Apple Juice
- 1 oz. grapefruit juice
- 2 oz. 7-UP

Combine the apple juice and grapefruit juice over ice in a 10 oz. glass and top with the soda. Garnish with a peach slice.