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### Oat Bran Muffins

This is not OATMEAL, but oat BRAN muffins. I have made these for about five years now, and I really love them. They are great made with cinnamon or cranberry applesauce, as well as plain applesauce. My daughter loves them and I hope you will enjoy them, too! Makes 1 dozen (12 servings).

Printed from **Allrecipes**, Submitted by **Bron**

1/2 cup dark brown sugar	1/2 teaspoon salt
1 1/2 cups oat bran	2 eggs
1 1/2 cups all-purpose flour	1 cup chilled applesauce
2 teaspoons baking powder	4 tablespoons vegetable oil
2 teaspoons baking soda	

#### Directions

**1** Preheat oven to 400 degrees F (205 degrees C). Line or grease 12 muffin cups.  
**2** Blend together brown sugar, oat bran, flour, baking powder, soda, and salt. Add eggs, chilled applesauce, and vegetable oil. Mix until well-blended. Spoon batter into muffin cups. Let stand 10 minutes.

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**3** Bake at 400 degrees F (205 degrees C) for 15 minutes or until golden brown.  
**4 VARIATIONS:** Add 1 cup plumped raisins, with a little bit of raisin water (approximately 2 tablespoons). Or, before baking, sprinkle mixture of sugar and cinnamon over the tops of the muffins.  
Or, add 1 teaspoon cinnamon or nutmeg to flour mixture.

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