

Oatmeal Raisin Breakfast Bites

Enjoy these oatmeal raisin breakfast bites as an easy on-the-go meal on busy mornings or as a snack.

Makes: 12 servings

Ingredients

- 1 egg
- 1 cup milk
- ? cup oil
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup whole wheat flour
- 1 cup oats
- ? cup sugar
- 1 teaspoon baking powder
- 1 teaspoon salt
- $\frac{1}{2}$ cup raisins



Directions

1. Preheat the oven to 400°F.
2. Put the egg, milk, and oil in a small mixing bowl. Slowly stir together.
3. In a large bowl, mix the flour, oats, sugar, baking powder, salt, and raisins. Stir until combined.
4. Pour the egg-milk-oil mixture into the large bowl with the dry ingredients.
5. Stir until the dry ingredients are just moistened. Do not overmix, the batter should be lumpy.
6. Grease the muffin pan and spoon the batter into the cups until each is half-full with batter.
7. Bake for 20-25 minutes, or until the breakfast bites are golden brown.

Recipe from: Pennsylvania Nutrition Education Network, adapted by the USDA Food and Nutrition Administration. ###

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