



*...from our kitchen to yours*

## **Orange Honey Muffins**

- 1 cup **Wheatena**
- 1 cup all purpose flour
- ¼ cup packed brown sugar
- 1 tsp baking soda
- 1 tsp grated orange peel
- ½ tsp nutmeg
- ¼ tsp salt
- ½ cup honey
- ½ cup orange juice
- 1/3 cup vegetable oil
- 1 egg
- cream cheese (optional)

Preheat oven to 400F. Grease or paper line 12 muffin cups. In large bowl, combine **Wheatena**, flour, brown sugar, baking soda, orange peel, nutmeg and salt. In small bowl, combine honey, orange juice, oil and egg. Add to dry ingredients; stir until moistened. Fill muffin cups 3/4 full. Bake 15 to 20 minutes or until lightly browned. Let cool in pan for 5 minutes before removing. Serve warm with cream cheese, if desired.

Yield: 12 muffins

