

INEAPPLE BRUNCH MUFFINS



- 2 TABLESPOONS MARGARINE OR BUTTER
- $\frac{3}{4}$ CUP PACKED BROWN SUGAR, DIVIDED
- 6 MARASCHINO CHERRIES, HALVED
(OPTIONAL)
- 1 CAN (8 OZ.) CRUSHED PINEAPPLE,
DRAINED VERY WELL
- $2\frac{1}{2}$ CUPS RICE CHEX® BRAND CEREAL,
CRUSHED TO $1\frac{1}{4}$ CUPS
- $1\frac{1}{2}$ CUPS ALL-PURPOSE FLOUR
- $2\frac{1}{2}$ TEASPOONS BAKING POWDER
- 1 CUP MILK
- 1 EGG, BEATEN
- $\frac{1}{4}$ CUP VEGETABLE OIL

PINEAPPLE BRUNCH MUFFINS (CONT.)

PREHEAT OVEN TO 400°. IN EACH OF 12 (2½-INCH) MUFFIN CUPS PLACE ½ TEASPOON MARGARINE. PLACE MUFFIN PAN IN OVEN 1 TO 2 MINUTES OR UNTIL MARGARINE IS MELTED. SPRINKLE 1 TEASPOON BROWN SUGAR OVER MELTED MARGARINE IN EACH CUP. PLACE MARASCHINO CHERRY HALF, CUT SIDE UP, IN EACH MUFFIN CUP IF DESIRED. DIVIDE PINEAPPLE EVENLY OVER SUGAR; SET PAN ASIDE. IN MEDIUM BOWL COMBINE CEREAL, FLOUR, BAKING POWDER AND REMAINING ½ CUP BROWN SUGAR; ADD ½ TEASPOON SALT IF DESIRED. IN SMALL BOWL COMBINE MILK, EGG AND OIL. ADD TO CEREAL MIXTURE ALL AT ONCE, STIRRING JUST UNTIL MOISTENED.

DIVIDE EVENLY OVER PINEAPPLE IN MUFFIN CUPS. (MUFFIN CUPS WILL BE FILLED PAST RIM, BUT WILL HOLD THEIR SHAPE IN BAKING.) BAKE 18 TO 20 MINUTES OR UNTIL TESTER INSERTED IN CENTER COMES OUT CLEAN. LOOSEN EDGES; INVERT ON PLATE. LEAVE PAN INVERTED 5 MINUTES BEFORE REMOVING.

MAKES 12.

NUTRITION INFORMATION PER MUFFIN: 214 CALORIES, 34G CARBOHYDRATE, 3G PROTEIN, 7.5G FAT, 19MG CHOLESTEROL, 165MG SODIUM, .5G DIETARY FIBER.