



Let's Get Baking!



1 pkg. Raspberry Muffin Mix



2 Large Eggs



⅓ cup Vegetable oil



1 cup Water



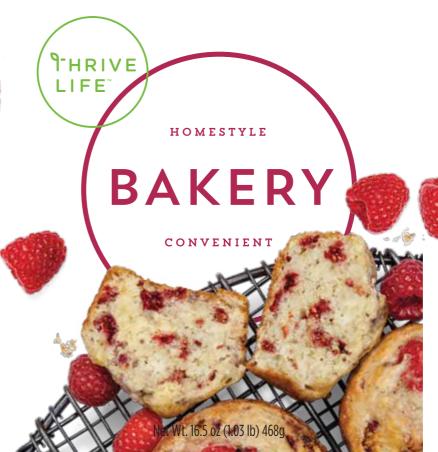
Place 12 paper baking cups in a muffin pan or spray pan with cooking spray.

Mix water, oil and eggs together in a bowl.

Fold in the muffin mix until just blended, do not over mix. Lightly crush the freeze dried raspberries and fold into the batter. Allow batter to sit for 2–3 minutes.

Spoon batter into muffin cups using about ¼ cup batter.

Bake for 13–15 minutes until golden brown and a toothpick comes out clean, or tops spring back.



Nutrition Facts

12 servings per container

Servings size 1 muffin prepared (39g)

Amount per serving Calories

Iron Omg

Potassium 26mg

220

9	Daily Value
Total Fat 9g	12%
Saturated Fat 1g	5%
Trans Fat Og	
Cholesterol 30mg	10%
Sodium 270mg	12%
Total Carbohydrate 31g	11%
Dietary Fiber 1g	4%
Total Sugars 17g	
Includes 16g Added Suga	ars 30 %
Protein 3g	
Vitamin D Omcg	0%
Calcium 16mg	2%

The % Daily Value (DV) Tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: PURE CANE SUGAR, UNBLEACHED WHITE FLOUR (RINGHED WHATE FLOUR, NAICA), REDUCED IRON, THIAMINE MONOINTRIAE, RIBOLATIVA, FOLIC ACID, ENZYMES), SHORTENING POWDER (SOYBEAN OIL, MALTODEXTRIN, SODIUM CASEINATE, MONO AND DIGLYCENDES, DISDIUM HOSPHATE), RASPBERRIES, BRAING POWDER (SODIUM ACID PYPROPHOSPHATE), FOOD STARCH-MODIFIED, NATURAL VANILLA FLAVOR, CORNSTARCH, XANTHAN GUM, IODIZED SALT.

Processed in a facility that handles milk, egg, soy, wheat, & coconut products