



Orange-Raisin Muffins (1 doz. Medium)

- 1 $\frac{3}{4}$ cups sifted Heckers or Ceresota Unbleached Flour
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ cup sugar
- 1 tablespoon baking powder
- 2 eggs
- 2 tablespoons butter (melted)
- $\frac{1}{2}$ cup milk
- $\frac{1}{4}$ cup orange juice
- $\frac{1}{4}$ cup grated orange rind
- $\frac{1}{2}$ cup raisins (soaked in warm water for 10 minutes and then drained)

Preheat 400°

Sift together flour, salt, sugar and baking powder. Beat eggs. Add butter, milk and orange juice; add to dry ingredients and mix only enough to blend. Add orange rind and raisins and mix lightly. Fill greased muffin tins or baking cups $\frac{2}{3}$ full and bake at 400° for about 15-20 minutes or until test done.

