

## **Angel Butter Apple Raisins Oatmeal Muffins**

Makes 18 Muffins, ¼ cup muffin with 1.3 tsp of Angel Butter per muffin.

Pre-Heat Oven to 350°F. Grease muffin pan.

- **WET INGREDIENTS:** Mix Angel Butter in a sauce on low heat with a spoon. If you are adding Cannabis Flour, Kief or Hash Oil, stir into the warm Angel Butter.

3	Large	Bananas (very ripe) mashed
2		Eggs
4	tsp	Vanilla Extract
½	Cup	Yogurt (Honey / vanilla)
½	Cup	Angel Butter, melted
½	Cup	Molasses
½	Cup	Brown Sugar, fold into the mix
2	TBSP	Butter, melted

- **DRY INGREDIENTS:** Mix in a large bowl with a wire whisk.

2	Cups	Whole Wheat Pastry Flour (substitute as desired)
1	tsp	Baking Soda
2	tsp	Cinnamon
1/2	tsp	Nutmeg
1	Cup	Walnuts (optional)

- **FINAL MIX**

*Mix wet bowl & dry bowl ingredients together until consistent. Using a ¼ cup cookie scoop, drop the dough onto the prepared cookie sheet.*

- Bake at 350°F for 30 minutes or until done.
- Test with toothpick until it comes out clean.
- Muffins can be kept in an air tight container, at room temperature for up to five days. They also freeze well.

