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Bran Muffin

A delicious and healthy muffin made with bran and other nutritious ingredients. Perfect for breakfast or a snack.

Recipe Type: Standard Prep Time: 15 mins

Cook Time: 20 mins Total Time: 35 mins

Recipe Yield: 500 grams Number of Servings: 12

Serving Size: 42 g

Ingredients

150 g	Bran
150 g	Whole Wheat Flour
2 tsp	baking powder
1 tsp	salt
100 g	brown sugar
250 ml	Milk

50 ml	vegetable oil
1 units	Egg
100 g	Raisins

Directions

Step 1

Preheating

Preheat the oven to 180°C (350°F).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a large bowl, mix together the bran, whole wheat flour, baking powder, salt, and brown sugar.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Whisking

In a separate bowl, whisk together the milk, vegetable oil, and egg.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Mixing

Pour the wet ingredients into the dry ingredients and mix until just combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Mixing

Fold in the raisins.

Prep Time: 0 mins

Cook Time: 0 mins

Step 6

Spoon the batter

Spoon the batter into a muffin tin lined with paper liners.

Prep Time: 5 mins

Cook Time: 0 mins

Step 7

Baking

Bake for 20 minutes or until a toothpick inserted into the center of a muffin comes out clean.

Prep Time: 0 mins

Cook Time: 20 mins

Step 8

Cooling

Allow the muffins to cool for a few minutes before removing them from the tin.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal

Fat: 6 g

Protein: 4g

Carbohydrates: 22 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	4 g	23.53%	23.53%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	22 g	40%	44%
Fibers	4 g	10.53%	16%
Sugars	8 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	3 g	N/A	N/A
Saturated Fat	1 g	4.55%	5.88%
Fat	6 g	21.43%	24%
Cholesterol	20 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	6 mcg	250%	250%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	6 mg	0.6%	0.6%
Iron	8 mg	100%	44.44%
Potassium	180 mg	5.29%	6.92%
Zinc	4 mg	36.36%	50%
Selenium	8 mcg	14.55%	14.55%

Recipe Attributes

Seasonality

Winter Spring Summer

Fall

Events Thanksgiving Birthday Christmas Easter Wedding Halloween Valentine's Day Mother's Day Father's Day New Year Anniversary Baby Shower Bridal Shower Graduation Back to School Barbecue Meal Type Breakfast Brunch Snack Supper Lunch Difficulty Level

Medium

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