



## BERRY BANANA BRAN MUFFINS

- 3 large eggs
- ¼ cup milk
- 4 Tbsp butter, melted
- ½ tsp vanilla extract
- Grated peel of a large lemon
- 2 ripe bananas, mashed (about 1 cup)
- 1 pkg (14.3 oz) **TSG Banana Bread Mix**
- ½ cup wheat bran
- 1 cup fresh or frozen blueberries (do not thaw)

1. Preheat oven to 350°F. Lightly grease a 12-cup muffin pan or line with paper baking cups.
2. In a large bowl, whisk together eggs, milk, melted butter, vanilla and lemon peel. Stir in mashed bananas.
3. In a medium bowl, stir together TSG Banana Bread Mix and wheat bran. Stir in blueberries. Add to egg-banana mixture and stir until blended. Divide batter evenly among cups
4. Bake 25 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes then remove muffins to wire rack to cool.

### Berry Banana Bran Loaf:

1. Preheat oven to 350°F. Grease a 9x5" loaf pan.
2. Mix ingredients as direct above. Pour batter into pan. Bake 55 minutes or until a toothpick inserted in center comes out clean.
3. Cool loaf in pan 15 minutes. Loosen sides with a spatula and turn out onto a wire rack to cool completely.

**Makes 12 muffins or 1 loaf**