



Cranberry Pecan Muffin Mix

(Store in refrigerator and use within 1 month)

- 1 jar Cranberry Pecan Muffin Mix
- 1 egg, beaten
- $\frac{3}{4}$ cup skim milk
- $\frac{1}{4}$ cup butter

Preheat oven to 425°F. Combine milk, butter and egg in a small bowl until blended. Pour Muffin Mix into a large bowl. Add milk, margarine, and egg mixture to the bowl, stirring until moistened. Do not over stir. Spoon evenly into prepared muffin cups. Fill muffin cups $\frac{2}{3}$ full. Bake at 425°F for 16 to 18 minutes or until golden brown. Cool on wire rack.

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Nutrition Facts

12 servings per container

Serving size 1 muffin (68g)

Amount per serving

Calories **210**

% Daily Value*

Total Fat 8g **10%**

Saturated Fat 3g **15%**

Trans Fat 0g

Cholesterol 25mg **8%**

Sodium 15mg **1%**

Total Carbohydrate 33g **12%**

Dietary Fiber 1g **4%**

Total Sugars 17g

Includes 9g Added Sugars **18%**

Protein 3g

Vitamin D 0mcg 0%

Calcium 155mg 10%

Iron 1mg 6%

Potassium 77mg 2%

*The % Daily Value 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.



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