



## SWEET POTATO MUFFINS WITH ORANGE STREUSEL TOPPING

- 2 CUPS ALL-PURPOSE FLOUR
- 1 TEASPOON BAKING POWDER
- 1 ½ TEASPOON GROUND CINNAMON
- ½ TEASPOON GROUND NUTMEG
- ½ TEASPOON GROUND GINGER
- ¼ TEASPOON GROUND CLOVES
- ½ TEASPOON SALT
- 1/3 CUP MARGARINE OR BUTTER
- 1 CUP OF BROWN SUGAR
- 1/3 CUP MOLASSES
- 2 EGG WHITES
- 3 1 CUP BRIGHT HARVEST MASHED SWEET POTATOES

- ORANGE STRUSEL TOPPING:***
- 2 TABLESPOONS ALL-PURPOSE FLOUR
  - ¼ CUP SUGAR
  - ½ TEASPOON CINNAMON
  - 1 TABLESPOON MARGARINE OR BUTTER
  - 2 TEASPOONS GRATED ORANGE PEEL

**METHOD**

COMBINE FLOUR, BAKING POWDER, CINNAMON, NUTMEG, GINGER, CLOVES, AND SALT IN A LARGE BOWL. SET ASIDE. CREAM MARGARINE, BROWN SUGAR AND MOLASSES IN A SEPARATE BOWL. ADD EGG WHITES AND BRIGHT HARVEST MASHED SWEET POTATO; BLEND WELL., SCRAPING SIDES AS NEEDED. ADD TO FLOUR MIXTURE AND STIR JUST UNTIL MOISTENED.

***FOR STRUSEL TOPPING:***

COMBINE FLOUR, SUGAR AND CINNAMON. ADD MARGARINE; CUT IN WITH A FORK OR PASTRY BLENDER UNTIL MIXTURE IS CRUMBLY. STIR IN GRATED ORANGE PEEL.

SPOON BATTER INTO MUFFIN CUPS COATED WITH COOKING SPRAY, FILLING ¾ FULL. SPRINKLE STRESEL TOPPING OVER BATTER. BAKE AT 375 DEGREES FOR 15 TO 18 MINUTES OR UNTIL WOODEN PICK INSERTED IN CENTER COMES OUT CLEAN. MAKES 36(1-OUNCE) MUFFINS.

**NUTRIENTS PER 1 OZ SWEET POTATO MUFFIN:**

CALORIES	81	% CALORIES FROM FAT	23
PROTEIN	1g	TOTAL FAT	2g
CARBOHYDRATES	15g	SATURATED FAT	.4g
DIETARY FIBERS	.5g	VITAMIN A	12% DV