**Raisin-Oat Orange Muffins**

*User Submitted Recipe by Hazel E. Nute*

* **Yield** 12 servings
* **Prep** 20 minutes
* **Cook** 25 minutes

Honorable mention winner in our California Raisin recipe contest, these muffins are perfect for breakfast.

*My grandkids love anything with raisins—especially muffins.*

**Ingredients**

1. Nonstick cooking spray
2. **3/4** cup whole-wheat flour
3. **3/4** cup all-purpose flour
4. **1** cup uncooked oats (quick or old fashioned)
5. **2 1/2** teaspoons baking powder
6. **1/2** cup granulated sugar
7. **1** tablespoon finely grated orange rind
8. **1** large egg, slightly beaten
9. **1** cup (8-ounces) light sour cream
10. **2** tablespoons vegetable oil
11. **3/4** cup orange juice
12. **3/4** cup California Golden Raisins

Topping:

1. **1/4** cup uncooked oats (quick or old fashioned)
2. **3** tablespoons brown sugar
3. **1** tablespoon finely grated grated orange rind
4. **1** tablespoon butter, melted

**DIRECTIONS:**

Preheat oven to 400 degrees F. Spray 18 medium muffin cups with non-stick cooking spray or line with paper baking cups.

1. Combine flours, oats, baking powder, sugar and orange rind in large bowl; mix well. Combine egg, sour cream, vegetable oil and orange juice in medium bowl; mix well. Add all at once to dry ingredients. Mix only until blended. Gently stir in raisins. Spoon batter into prepared muffin cups filling almost full.
2. For topping, combine oats, brown sugar, orange rind and butter in small bowl; mix well. Sprinkle over muffin batter, dividing evenly and patting gently.
3. Bake 20 to 25 minutes, until wooden pick inserted in center comes out clean.