

Cinnamon Raisin Breakfast Mix

Makes 10 servings | Grains • Fruit

Ingredients

- ¼ cup sugar
- 1 teaspoon ground cinnamon
- ¼ cup margarine or butter
- 1 ½ cups square, whole-grain corn cereal
- 1 ½ cups square, whole-grain rice cereal
- ½ cups square, whole-grain wheat cereal
- ½ cup raisins or dried cranberries

Note: mix and match whole-grain cereal amounts based on what you have on hand and what is available at the store.

Directions

1. Wash hands with warm, soapy water for 20 seconds.
2. In small bowl, mix sugar and cinnamon; set aside.
3. In large microwavable bowl, microwave margarine or butter uncovered on high for about 40 seconds, or until melted.
4. Stir in cereals until evenly coated. Microwave uncovered for 2 minutes, stirring after 1 minute.
5. Sprinkle half of the sugar mixture evenly over cereals; stir. Sprinkle with remaining sugar mixture; stir.
6. Microwave uncovered for 1 minute.
7. Stir in raisins or dried cranberries.
8. Spread on paper towels or wax paper to cool.



Recipe from the Cent\$ible Nutrition Program. Learn how to save money, cook quick and healthy meals, and stretch your food dollar by contacting your local CNP educator.

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