

- » 1 cup (250 mL) orange juice
- » 1 tablespoon (30 mL) orange peel (grated)
- » 1/2 cup (125 mL) raisins (soaked)
- » 1/3 cup (80 mL) sugar replacement
- » 1 tablespoon (30 mL) margarine
- » 1 egg
- » 1/4 teaspoon (2 mL) salt
- » 1 teaspoon (5 mL) baking soda
- » 1 teaspoon (5 mL) baking powder
- » 1/2 teaspoon (2 mL) vanilla extract
- » 2 cups (500 mL) flour

**YIELD:** 24 muffins

**EXCHANGE:** 1 bread per muffin

**CALORIES:** 68 per muffin

Combine orange juice, orange peel, and raisins. Allow to rest for 1 hour. Cream together the sugar replacement, margarine, and egg. Add salt, baking soda, baking powder, and vanilla extract. Stir in orange juice mixture. Stir in enough of the flour to make a thick cake batter. Spoon into greased muffin tins, filling no more than two-thirds full. Bake at 350°F (175°C) for 20 to 25 minutes, or until done.

**MICROWAVE:** Spoon into 6-ounce (180 mL) custard cups, filling no more than two-thirds full. Cook on Low for 7 to 8 minutes. Increase heat to High for 2 minutes, or until done.