

# CARAMEL APPLE CRISP MUFFIN BREAD



## SERVING SIZE

2



## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
IP Apple Oatmeal	1	Vanilla,	½ Tsp.
IP Crispy Cereal	1	IP Vanilla Pre-made Shake,	¼ Cup.
Baking Soda.	2 Tsp.	Caramel Dip	1 Tsp.
Egg White	2		
Skim Milk	1 Tsp.		
Extra Virgin Olive Oil	2 Tsp.		



## PREPARATION

- Preheat your oven to 350°F (175°C). Grease a loaf pan or line it with parchment paper.
- In a large bowl, crush the IP Crispy Cereal into smaller pieces. Add the packet of IP Apple Oatmeal and baking soda. Mix well to combine.
- In another bowl, whisk together the egg whites, skim milk, extra virgin olive oil, and vanilla extract until well combined.
- Pour the wet ingredients into the dry ingredients. Stir until just combined. Be careful not to overmix.
- Gently fold in the IP Vanilla Pre-made Shake into the batter until evenly distributed.
- Pour the batter into the prepared loaf pan. Smooth the top with a spatula.
- Drizzle the teaspoon of caramel dip over the top of the batter. Use a knife or a skewer to swirl the caramel gently into the batter, creating a marbled effect.
- Bake in the preheated oven for about 30-35 minutes, or until a toothpick inserted into the center of the bread comes out clean.
- Enjoy!