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## Raisin Bran Spice Cake

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1 & 1/3 cup of Milk (or water)

Three large eggs

1/3 cup of Vegetable oil (or apple sauce)

2 cups of Raisin Bran cereal

Additional Raisins (optional I didn't add them in the test cake)

Walnuts chunks (optional)

Spice cake mix (or any mix that would work with raisins and bran)



Picture coming soon

Preheat oven to 350 degrees (Fahrenheit). In a large bowl mix milk (water), eggs, oil, and the raisin bran. Let the mixture sit for 10 to 15 minutes (depending on the thickness of the brand). Stir to break up the bran flakes. If using a hand (or stand) mixer mix cake mix in slowly then mix on medium for two minutes. If by hand, then just mix the best you can. Add any additional raisins or walnuts. Prepare pan and bake cake using instructions on the back of cake mix box.

This recipe is adapted from a muffin recipe, and the result is muffin like but also cake(ish).