

Disney Winnie the Pooh Tea-time Treats

Try these tasty honey-sweet tea-time treats!



HONEY OAT BRAN MUFFINS

INGREDIENTS:

- | | |
|--------------------|----------------------|
| 2 c. oat bran | 1/4 c. vegetable oil |
| 2 c. flour | 2 tsp. baking powder |
| 1 c. applesauce | 1 tsp. baking soda |
| 1/2 c. brown sugar | 1/2 tsp. of salt |
| 1/4 c. honey | |
| 2 fresh eggs | |

Yields 12 Muffins

ADULT SUPERVISION REQUIRED FOR THE FOLLOWING »

PREPARE: 1) Preheat oven to 400° F (205°C). 2) Prepare a muffin tin with cups or cooking spray. 3) Blend all your dry ingredients together in a mixing bowl. 4) Mix applesauce, eggs and oil together in a separate bowl. 5) Combine all your ingredients in the mixing bowl and mix thoroughly. 6) Bake for about 15 minutes (time may vary due to climate and equipment).



HOT TIP! Place your muffin in a cup or ramekin, top with butter & honey and heat it up. YUM!

MINI HONEY SCONES



INGREDIENTS:

- | | |
|----------------------|----------------------|
| 2 1/4 c. flour | 1/2 c. skim milk |
| 1 tsp. baking powder | 1/2 c. melted butter |
| 1/2 tsp. baking soda | 1/3 c. honey |
| 1 tbsp. raw sugar | 1 fresh egg |
| 1/4 tsp. sea salt | |

Yields 10 Scones

ADULT SUPERVISION REQUIRED FOR THE FOLLOWING »

PREPARE: 1) Preheat oven to 400° F (205°C). 2) Prepare a cookie sheet with cooking spray. 3) Blend all your dry ingredients (the first five) together in a mixing bowl. 4) Mix melted butter, milk, honey and egg in a separate bowl. 5) Combine all your ingredients in the mixing bowl and mix into a dough. 6) Move your dough to a floured surface and knead it gently several times. 7) Roll your dough into 3/4" thick circle. Then, cut and form your dough into 10 triangular wedges. 8) Spread them out evenly on your cookie sheet and bake for 15-20 minutes or until lightly gold (time may vary due to climate and equipment).

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