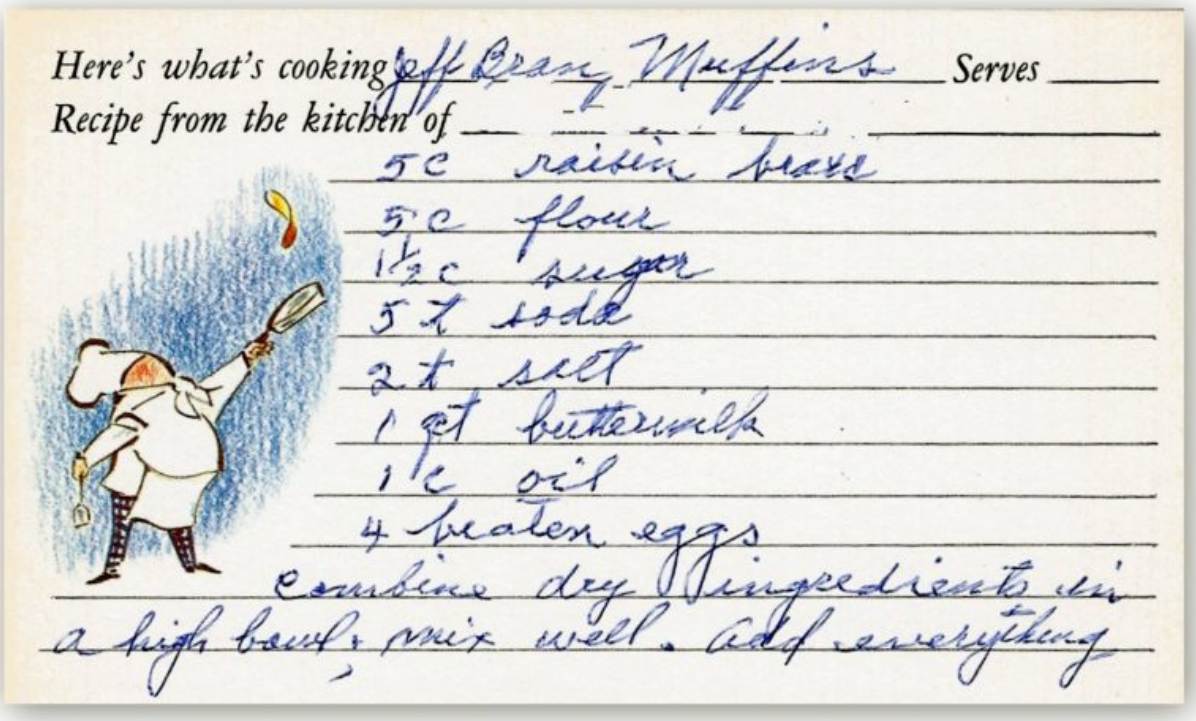
Bran Muffins

Bran Muffins are the kind of simple bake that earns a regular spot in the kitchen. Raisin bran and buttermilk give them plenty of flavor and texture, and they're in and out of the oven in just 15 minutes. The recipe finishes with one intriguing little claim: "Will keep for 6 weeks."


Here's what's cooking Bran Muffins Serves
Recipe from the kitchen of
5c raisin bran
5c flour
1½c sugar
5 t soda
2 t salt
1 qt buttermilk
1 c oil
4 beaten eggs
combine dry ingredients in a high bowl, mix well. Add everything else and mix well.
Bake in greased & floured muffin pans ¾ full. Bake at 400° for 15 minutes.
Will keep for 6 weeks.

5 cups raisin bran
5 cups flour
1 and 1/2 cups sugar
5 tsp soda
2 tsp salt
1 qt buttermilk
1 cup oil
4 beaten eggs
Combine dry ingredients in a high bowl, mix well.
Add everything else and mix well.
Bake in greased and floured muffin pans 3/4 full.
Bake at 400° for 15 minutes
Will keep for 6 weeks