

Raisin Bran Muffins

Servings: 4

Source: Mt Gretna Joan

Ingredients

- 5 cups Flour
- 3 cups Sugar
- 5 teaspoons Baking Soda
- 1½ teaspoons Baking Soda
- 1½ teaspoons Salt
- 7½ cups Post Natural Raisin Bran, Or Just Bran Flakes Plus Own Raisins
- 1 qt Buttermilk
- 1 cup Veg Oil
- 4 Eggs, Beaten

Method

Blend flour, sugar, baking soda and salt in large mixing bowl. Stir in cereal. Add buttermilk, oil and eggs and blend until dry ingredients are moistened.

DO NOT STIR BATTER AGAIN. (Mixture may be stored, covered, in a non-metal bowl in fridge for up to six weeks)

As needed, fill lightly greased muffin pan $\frac{2}{3}$ full. Bake at 400°F for 15-20 minutes. If desired, lightly brush melted butter over batter and sprinkle with cinnamon sugar before baking.

Recipe may be halved.