

A Recipe for You

Recipe: Raisin Bran Refrigerator Muffins

From: OurOutOfSyncLife.com



Ingredients:

15 oz box (5 1/2 cups) Raisin Bran, All Bran or any bran flakes
3 cups sugar
5 cups flour (I use whole wheat)
5 teaspoons baking soda
2 teaspoons salt
1 cup oil
4 eggs
1 quart buttermilk

Directions:

Stir together the dry ingredients, then mix in the wet ingredients. Use a small ice cream scoop to fill paper-lined or well-greased muffin cups. Bake in a preheated oven at 400 degrees for 15-20 minutes. Store batter in a tightly covered container in the refrigerator. Batter will keep up to six weeks. Makes approx.. 4 dozen muffins.

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