

BUTTERMILK MUFFINS
LARGE RECIPE MAKES 60 MUFFINS
DOUGH MAY BE KEPT IN THE REFERIGERATOR FOR UP TO 6 WEEKS

1 15 OZ BOX RAISIN BRAN
5 CUPS FLOUR OR YOU MAY USE 1/2 WHOLE WHEAT
5 TSP BAKING SODA
3 CUPS SUGAR
2 TSP SALT
4 BEATEN EGGS
1 QT BUTTERMILK
1 CUP OIL

SIFT AND MIX ALL DRY INGREDIENTS. ADD BEATEN EGG, MILK AND OIL. BAKE
AT 400 DEGREES FOR 15 MINUTES.

INGREDIENTS FOR A SMALLER RECIPE OF BUTTERMILK MUFFINS

7 OZ BOX RAISIN BRAN
2 1/2 CUPS FLOUR
2 TSP BAKING SODA
1 1/2 CUPS SUGAR
2/3 TSP SALT
1 EGG
1 CUP BUTTERMILK (OR A BIT MORE)
1/4 CUP OIL

MIX AND BAKE AS DIRECTED ABOVE.