

6 Week Bran Muffins Michelle Hunt  
makes 60 muffins

2 cup boiling water  
5 tsp baking soda  
1 cup shortening  
1 ½ cup sugar  
4 eggs  
1 qt buttermilk (or 1 Cup + 2 Tbsp dry buttermilk powder)  
2 cup raisins  
4 cup All-Bran  
2 cup Bran Flakes  
5 cup flour  
1 tsp salt

Directions:

Add baking soda to the boiled water then add the raisins and set aside. To the buttermilk add All-Bran and Bran Flakes and set aside. Cream the shortening and sugar. Slowly add the beaten eggs one at a time and mix until light and fluffy. Alternately add the water mixture and cereal mixture and flour and salt. Mix until well blended. Mixture is like cake batter, not too runny and not too thick. Scoop the muffin mixture into 6-cup plastic containers with lid and store in fridge for up to 6 weeks (never stir again). Fill muffin tins  $\frac{3}{4}$  full. Bake at 350 for 35 minutes.