

Susan's Bran Muffins

2 1/2 C unbleached white flour
2 1/2 tsps. baking soda
1/2 tsp salt
1 C boiling water
1 C All Bran
1 C brown sugar
1/2 C butter
2 eggs
2 C buttermilk
2 C bran buds
1 C raisins or any fruit

Sift flour with salt in large bowl set aside.

Combine boiling water and All Bran in small bowl....set aside

Cream sugar and butter till fluffy-add eggs and beat till light and fluffy.

Blend in buttermilk, bran buds and soaked All Bran.

Make a well in dry ingredients add wet ingredients combine with about 10 strokes. Add raisins (or other fruit) continue to mix until completely blended....do not over mix or muffins will be tough.

Fill tins or paper cups 2/3 full and bake at 400 degrees for 20 minutes.

These muffins are nice because they are small. They do not rise.

The batter will keep covered and refrigerated for 6 weeks.

Carole the Innkeeper

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