

Bran Muffins

1 c. sugar

1/2 c oil

2 eggs

2 c. buttermilk or sour milk

2 1/2 c. flour

2 1/2 tsp baking soda

2 c. Kellogg's All-Bran

1 c. 100% bran

1 c boiling water

1/2 lb. raisins or dates.
↓
(as desired)

Pour boiling water over 100% bran & set aside till cool.
Cream sugar & oil. Add eggs. Beat in dry mixed.
Add bran last with raisins - top with nuts if
you please.

Bake 400° oven for 15-20 minutes.

Batter will keep in frig for up to a month.