

REFRIGERATOR BRAN MUFFINS

1½ c. sugar

2 eggs

2½ t. b. soda

2 c. buttermilk

1 c. 100% bran(ready to eat
cereal

½ c. shortening

2½ c. flour

½ t. salt

1 c. boiling water

¾ c. raisins

2 c. All Bran (ready to eat cereal)

Cream sugar and shortening together thoroughly. Add eggs one at a time, mixing well after each addition. Add flour, soda, salt which have been sifted together and buttermilk; mix all until smooth. Meanwhile, pour boiling water over 100% bran; let stand until cereal absorbs water and has cooled slightly. Add this mixture to batter and mix. Add raisins and all bran and mix well. Refrigerate in tightly covered container for at least 24 hours; will keep up to 5 weeks in refrigerator. When ready to use, without stirring up batter, spoon into greased muffin tins and bake at 400* about 20 minutes or until done.

Makes about 2 dozen muffins. Can be doubled.
