

# RAISIN BRAN MUFFINS

These muffins are an Emery family tradition for breakfast at the lake! They are also perfect for birthdays, anniversaries, christenings, house warming presents, Sundays...or Saturdays...or any other day for that matter! These are easy to make, taste delicious, and the batter keeps forever (almost) in the fridge. Hearty goodness, great taste, and wonderful memories. Thanks to Denise Emery for this recipe!

## INGREDIENTS:

3 Cups Sugar  
4 Eggs, beaten  
1 Cup Shortening (Crisco), melted  
1 Quart Buttermilk  
16 Ounces Raisin Bran (1 Box)  
5 Cups Flour  
5 teaspoons Baking Soda  
2 teaspoons Salt

## DIRECTIONS:

Pre heat oven to 400 degrees.

Melt shortening, then mix together with sugar and eggs. Add all other ingredients and mix well.

Use an ice cream scoop (#16) to put batter into paper baking cups in cupcake pan. If you don't have a wide selection of scoops, use approximately  $\frac{1}{4}$  Cup or fill the cups  $\frac{2}{3}$  to  $\frac{3}{4}$  full. If you don't have baking cups, butter and flour cupcake pan well!

Bake for 20 minutes, then cool on a wire rack.

Makes approximately 3-4 dozen muffins.

Batter will keep for up to 6 weeks in the refrigerator!

\*\*\*NOTE\*\*\* If you are using refrigerated dough, bake for an additional 5 minutes, 25 minutes total.

