

bran muffins

ingredients:

- 1 cup butter
- 4 eggs
- 2 cups sugar
- 2 cups boiling water
- 5 tsp baking soda
- 4 cups buttermilk
- 2 cups bran flakes
- 4 cups All Bran
- 5 cups flour
- 1 tbsp salt



Directions:

1. Cream: butter, eggs and sugar
2. In a separate bowl, combine boiling water and baking soda. After it has cooled, add buttermilk
3. In another separate bowl, combine bran flakes, All Bran, flour and salt
4. Stir to combine: add the flour mixture alternately with the buttermilk and cream mixture
5. Refrigerate overnight
6. Next day, preheat oven to 375
7. Bake for 15 minutes. Enjoy!

notes:

If you don't use all the batter at once, you can refrigerate the remaining batter in an airtight container for up to 2 weeks.