
Raisin Bran Muffins

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

15 ounces Raisin Bran
5 cups flour
3 cups sugar
5 teaspoons baking soda
2 teaspoons salt
1 cup oil
1 quart buttermilk
4 eggs, beaten

In a very large mixing bowl, combine the dry ingredients. Stir until all of the ingredients are well mixed. Add the oil, buttermilk and eggs. Mix until all of the ingredients are moist.

Spoon into greased or lined muffin tins, filling the cups 2/3 full.

Bake at 400 degrees for 15 to 20 minutes.

(The batter keeps well in the refrigerator for two weeks.)

Yield: 5 dozen

Breads, Muffins

Per Serving (excluding unknown items): 8543 Calories; 261g Fat (26.7% calories from fat); 168g Protein; 1446g Carbohydrate; 64g Dietary Fiber; 882mg Cholesterol; 14983mg Sodium. Exchanges: 48 Grain(Starch); 3 Lean Meat; 4 Fruit; 4 Non-Fat Milk; 48 Fat; 40 Other Carbohydrates.