

Bran Muffins

— Annabel Taylor (from “Grandma’s Touch)

1 c butter or margarine

1 ½ c sugar

3 eggs

3 c buttermilk

1 ½ T molasses

3 c bran

4 c flour

2 ½ t baking powder

1 T baking soda

1 ½ c raisins or dates

1. Cream together the margarine and sugar.
2. Add eggs, buttermilk and molasses. Beat together.
3. Mix dry ingredients together. Add raisins/dates and stir into the wet mixture.
4. Bake at 350°F for 25 minutes.

Yield: 2 ½ - 3 dozen medium sized muffins

*As well, make Seeds & Nuts Bread, which require 1 cups of buttermilk, to use up a litre. (Annabel)