

RAISIN BRAN TO GO MUFFINS

Ingredients:

1 quart buttermilk
20 ounces box raisin bran cold cereal
1 cup oil
1 1/2 cups granulated sugar
2 cups brown sugar
4 eggs
1 teaspoon vanilla
2 teaspoons cinnamon
1 1/2 tablespoons baking soda
2 teaspoons salt
1 cup white flour
3 cups fresh ground wheat flour
2 cups oats

Directions:

Pour buttermilk over Raisin Bran and let sit about 10 minutes until soft. Mix in the rest of the ingredients to the Raisin Bran and buttermilk mixture. Pour batter into lined muffin tins and bake at 400° for 15 minutes. You can cover and store batter in the refrigerator for up to a month. Enjoy with a glass of milk or juice or both!



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