

# Bran Muffins

(Auntie Mildred)

2 cups boiling water

2 cups 100% bran

1 cup shortening or oil

2 1/2 cups sugar

4 eggs

1 quart buttermilk

5 cups flour

5 teaspoons soda

1 teaspoon salt

4 cups Kellogg's All Bran

Pour hot water over bran and cool to room temperature. Cream shortening, sugar and eggs. Add buttermilk and bran mixture. Add sifted flour, soda and salt. Then fold in Kellogg's All Bran and mix till moist.

Bake in cupcake papers and cupcake pan 20 minutes at 400 Store unused portion in refrigerator.

Keeps up to 6 weeks.