

A Recipe From *tikkido*

Bran Muffins by the Pail Full

<https://tikkido.com/blog/large-batch-bran-muffin-recipe>

Makes 60 Muffins

Ingredients:

- 6 cups All bran (100% bran) cereal
- 1 teaspoon salt
- 2 cp boiling water
- 4 cups (1 quart) buttermilk
- 3 cups sugar
- 1 cup shortening
- 4 eggs
- 5 cups flour
- 5 teaspoons baking soda

Instructions:

1. Combine bran and salt. Stir in boiling water, then buttermilk. Set aside.
2. In a mixing bowl, cream together the sugar and shortening. Add eggs, one at a time, beating well after each addition.
3. Stir into the bran mixture.
4. combine flour and baking soda. Add to bran mixture and stir just enough to combine the ingredients.
5. bake in a preheated 350 degree Fahrenheit oven for 20-25 minutes, until a skewer comes out clean from the center of the muffin.

