

Raisin Bran Muffins

INGREDIENTS

1 ½ cups sugar

½ cup oil

³/₄ teaspoon salt

2 eggs

2 cups butter milk

1 cup boiling water

3 cups bran

2 ½ cups flour

2 ½ teaspoon baking soda

1 cup raisins

Cream sugar, oil and salt.

Beat in eggs.

Add remaining ingredients.

Blend and refrigerate batter.

DO NOT STIR once refrigerated

Bake in well – greased tins at 400 degrees for 15 minutes.

Keeps 6 weeks.