

## Betty's Refrigerator Raisin Bran Muffins Recipe



Uploaded on Mar 2, 2010

In this video, Betty demonstrates how to make Refrigerator Raisin Bran Muffins. These are a great blend of raisin bran, flour, sugar, eggs, buttermilk, and shortening. The batter can be stored in the refrigerator for a 1 week, so you can bake a few at a time and get that “straight-from-the-oven” taste all week!

### Ingredients:

- 1/2 of a 15-oz. package raisin bran cereal (If you don't like raisins, just use bran cereal.)
- 2 1/2 cups self-rising flour
- 1 1/2 cups sugar
- 2 eggs, well-beaten
- 2 cups buttermilk (or imitation buttermilk--See my Quick Tip on converting milk into buttermilk.)
- 1/2 cup butter, melted and cooled

In a large mixing bowl, beat 2 eggs. Stir in 1 1/2 cups sugar, 2 cups of buttermilk, and 1/2 cup melted butter. Add 2 1/2 cups self-rising flour and 1/2 of a 15-oz. package or raisin bran cereal. Mix, just until all ingredients are combined. You may bake these muffins immediately, or cover and refrigerate up to a week or more. To bake, spoon batter into muffin pans with paper liners, filling 2/3 full. Bake at 350 degrees or until done and beginning to brown. This will make about 2 dozen muffins. It is great to pack in lunch boxes. These muffins are not just empty calories; they also have a good amount of protein and fiber, and you can control exactly what you put in them! Enjoy!!! --Betty