

Buttermilk Bran Muffins/ Quick Bread

<https://moneysmartfamily.com/money-saving-tips/bread-recipes-family-favorites/#BranMuffins>



If you're looking for a delicious way to add more fiber into your diet you've got to try Anne's Buttermilk Bran Muffins. Just be sure not to "overdo it," they're that good.

Ingredients:

- 3 cups Bran
- 1 cup boiling Water
- ¼ cup Oil
- ¾ cup Honey
- 2 Eggs
- 1-pint Buttermilk
- 2 ½ cups Wheat Flour
- 3 tsp Baking Soda

Directions:

In a separate bowl, pour water over bran and let soften while assembling other ingredients. Mix in oil, mix rest of bran with eggs, honey, buttermilk. Add flour and soda. Stir together. Bake at 400 degrees for 15 to 20 minutes

Makes approximately 3 dozen muffins. The mix will last for 6 weeks in the refrigerator.