

# *Idiot's Kitchen Recipe – Raisin Bran Muffins*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



## Ingredients:

1 15-ounce box Raisin Bran  
1 cup melted butter (2 sticks)  
2 ½ cups sugar  
5 cups flour  
5 teaspoons baking soda  
2 teaspoons salt  
1 quart buttermilk  
4 eggs – beaten

Pre-heat the oven to 400 degrees.

Melt 1 cup (2 sticks) of butter in a small pan or in the microwave.

Sift the dry ingredients – 5 cups of flour, 5 teaspoons baking soda, 2 teaspoons salt and 2 ½ cups sugar in a very large bowl. Add the Raisin Bran Cereal (1 - 15 ounce box or approximately 6 cups) and stir to combine.

Lightly beat 4 eggs with a fork to break up the yolks. Add the eggs, buttermilk and melted butter to the cereal mixture.

Stir well to combine.

Spray muffin tins with non-stick baking spray and fill muffin cups ¾ full.

Bake at 400° for 15 minutes until slightly brown.

Note: Muffins are even better if the batter rests for at least an hour before baking. Recipe makes about 4 dozen muffins. Unused batter can be refrigerated for later. Baked muffins also freeze well.