All-Bran Muffins

Ingredients

- 2 Tbsp shortening
- 1/4 cup sugar
- 1 egg
- 1 cup Kellogg's All-Bran
- 3/4 cup milk
- 1 cup flour
- 1/2 tsp salt
- 2 1/2 tsp baking powder

Instructions

1. Cream shortening and sugar thoroughly; add egg and beat until creamy.
2. Add All-Bran and milk; let soak until the moisture is taken up.
3. Sift flour with salt and baking powder; add to first mixture and stir only until flour disappears.
4. Fill greased muffin pans two-thirds full and bake in a moderate oven (400°F) about 30 minutes.

Notes

Yield: 8 large muffins (3" in diameter) or 12 small (2 1/4" in diameter).

When sour milk or buttermilk is used instead of sweet milk, use 1/2 tsp baking soda and only 1 tsp baking powder.

Kellogg's

All-Bran Muffins



2 tablespoons shortening
¼ cup sugar
1 egg
1 cup Kellogg's All-Bran
¾ cup milk
1 cup flour
½ teaspoon salt
2½ teaspoons baking powder

Cream shortening and sugar thoroughly; add egg and beat until creamy. Add All-Bran and milk; let soak until the moisture is taken up. Sift flour with salt and baking powder; add to first mixture and stir only until flour disappears. Fill greased muffin pans two-thirds full and bake in moderate oven (400° F.) about 30 minutes.

Yield: 8 large muffins (3" in diameter) or 12 small (2¼" in diameter).
Note: When sour milk or buttermilk is used instead of sweet milk, use ½ teaspoon soda and only 1 teaspoon baking powder.

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