

# Bran Muffins

3 c white sugar,  
1 c vegetable oil,  
3 tblsp soda,  
1 tsp salt,  
2 c boiling H<sub>2</sub>O,  
4 eggs,  
1 qt. buttermilk,  
2 c raisins,  
6 cups bran,  
5 c flour,  
molasses (optional).

Pour boiling H<sub>2</sub>O over 100% bran and let stand till cool. Mix oil and sugar. Add eggs 1 at a time and beat well. Sift flour, salt, and soda. Add buttermilk and flour mixture to egg mixture. Add raisins and bran and fold in gently. Put batter in plastic container in fridge. Do not use first day. Will keep 3 or more weeks.