

Dark, moist Bran Muffins ± 1 dozen

2 Tbsp butter Melt in ~~med~~ saucepan

2c whole wheat flour Combine in sifter & sift into large bowl

1 1/2c pure bran  
2 Tbsp sugar  
1 1/4 tsp baking soda

2c buttermilk  
1 egg  
1/2c dark molasses  
raisins

Combine with butter in saucepan. Add all at once to dry ingredients. Stir just enough to moisten. Fill greased muffin cups to top & bake 350° 20-25 min.