Mom’s Bran Muffins

2 C boiling water
2 C Nabisco bran
4 C Kellogg’s All-Bran
1 C Crisco shortening
3 C sugar
4 eggs, beaten
1 quart buttermilk
5 C all-purpose flour
4 t baking soda
1 t salt

Pour boiling water over Nabisco bran and set aside to soak. Cream the Crisco and the sugar; add the eggs, then the buttermilk. Stir in the bran that has been soaking. Add the flour, soda and salt. Mix well, then add the Kellogg’s All-Bran. Stir until well mixed. This batter can be kept refrigerated for about 4-6 weeks in a sealed Tupperware container. DO NOT RE-STIR.

To bake: Preheat oven to 400˚ F. Butter one or more muffin tins. Spoon out the mixture into the muffin tin(s), about 2/3 full. Bake about 15 minutes or until a toothpick inserted into a muffin comes out clean.

—Catharine N. Sisk