

Six-week Muffins

These are great to make and then stack up somewhere. Your kids/family/roommates can stop bothering you and can just grab one as they want!

Or put them in the freezer and pull out as wanted, warm in the oven with some butter.... :)

By Flor Ornelas

What you need:

- (1) box of raisin bran (with or without the raisins!)
- 1 qt buttermilk
- 5 cups flour
- 2 cups sugar
- 5 tbsps baking soda
- 2 tsp salt
- 4 eggs
- 1 c oil (your choice)

Additives:

(whatcha got?!)

- * Cinnamon and nutmeg and flax
- * Blueberries and lemon zest
- * Chocolate chip and almond slivers
- * Cinnamon and small chopped apple pieces
- * Ground cloves and chopped plum pieces
- * Dried cranberries and chopped walnuts
- * Bananas and dates
- ** **my favorite? clove with plum :)**



Start making it:

Mix all wet in one bowl.

Mix all dry in another larger bowl.

Combine together, until all is wet and lumpy.

Depending on how many different types you want to make, divide into bowls, and fold in your additives.

Scoop into a muffin pan (about 1/3 cup into each)

Bake at 350 until they smell amazing and a toothpick comes out clean!