Aunt Marcie’s Bran Muffins

400 degrees

3 dozen

**Blend:**

1c bran buds

1c boiling water

¼ c dates

**Mix well and set aside to cool.**

**Cream:**

½ c shortening

1 ¼ c sugar

**Add:**

2 eggs

½ qt buttermilk

**Blend cooled bran mixture with creamed mixture.**

**Add:**

2 c All-bran

**In separate bowl mix:**

2 ½ c flour

2 ½ t baking soda

½ t salt

**Slowly add to wet ingredients.**

Grease or paper-line a muffin tin. Fill cups ¾ full. Bake about 16 min or until toothpick comes out clean.

Mixture will store up to 4wks in fridge.