

and Brer Rabbit[®] Molasses

ALL BRAN - MUFFINS

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| 1 cup KELLOGG'S
ALL-BRAN | ½ cup seedless raisins |
| ¾ cup milk | 1½ cups sifted regular
all-purpose flour |
| ½ cup BRER RABBIT
MOLASSES | 1 teaspoon baking
powder |
| 1 egg | ½ teaspoon baking soda |
| ⅓ cup soft shortening | 1 teaspoon salt |

1. Combine Kellogg's All-Bran, milk and Brer Rabbit Molasses; let stand until most of moisture is absorbed. Add egg and shortening; beat well. Stir in raisins.

2. Sift together flour, baking powder, soda and salt. Add to All-Bran mixture, stirring only until combined. Fill greased muffin-pan cups ⅔ full.

3. Bake in moderately hot oven (400° F.) about 20 minutes or until muffins are lightly browned. Serve immediately.

Yield: 12 muffins, 2½ inches in diameter

