

LITTLE AMERICA

Hotel

COFFEE SHOP BRAN MUFFINS

Recipe

INGREDIENTS

BRAN MUFFIN

1½ CUP GRANULATED SUGAR
1½ CUP ALL-PURPOSE FLOUR
10 OZ. GOLDEN RAISINS
¾ CUP BRAN FLAKES
1 TBSP. BAKING POWDER
1 TBSP. BAKING SODA
3 LARGE EGGS
1 CUP BUTTERMILK
1 CUP + 2 TBSP. WHOLE MILK
4 OZ. DATES, CHOPPED
2 OZ. BUTTER, MELTED
2¼ CUP CHOPPED WALNUTS
PINCH OF SALT

MUFFIN GLAZE

7½ OZ. CRISCO SHORTENING
¾ CUP BROWN SUGAR
½ CUP GRANULATED SUGAR
½ OZ. ALL-PURPOSE FLOUR
1½ TSP. MAPLE EXTRACT
2 TBSP. HOT WATER

DIRECTIONS

Preheat oven to 380 degrees.

In a large bowl, blend all the bran muffin ingredients, except the walnuts, and set aside.

In a separate small bowl, blend all the glaze sauce ingredients to form a smooth paste.

Brush the glaze sauce on the inside of the pan in each muffin cup.

Place 1 oz. of chopped walnuts in the pan at the bottom of each muffin cup and top with muffin mix.

Bake for 15 to 18 minutes at 380 degrees or until knife comes out clean.

Serve muffins warm.

Yield: 1½ Dozen Muffins | 1½ Cups Glaze

