



# PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

## RAISIN BRAN MUFFINS

2 cups boiling water

2 cups raisins

1 1/2 tablespoons baking soda

1 cup PURITY BUTTER or shortening

1 1/2 cups sugar

5 1/2 cups plain flour (reserve 1/2 cup flour)

1 teaspoon salt

4 cups bran cereal

2 cups bran flakes

4 eggs

1 quart PURITY BUTTERMILK

1 cup chopped, toasted pecans, optional

Pour boiling water over raisins; add baking soda and let cool. Cream PURITY BUTTER and sugar. Combine 5 cups flour and salt with cereals. Beat eggs; add to creamed mixture. Add dry ingredients and PURITY BUTTERMILK to creamed mixture, stirring after each addition. Stir in raisins and water. Dredge nuts, if used, in 1/2 cup flour; fold into batter. Cover tightly and store in refrigerator overnight. (Batter will keep in refrigerator for up to 6 weeks. Fill greased muffin pans 2/3 full. Bake at 375°F for 25-30 minutes.

Yield: 5 dozen muffins.