



HONEY BRAN MUFFINS

(Courtesy of the National Honey Board)

INGREDIENTS:

1 cup shortening
2 cups Dutch Gold Clover honey
4 beaten eggs
6 cups bran cereal
1 cup boiling water
5 cups all-purpose flour
5 tsp. baking soda
2 tsp. salt
1 quart buttermilk

Recipes courtesy of DUTCH GOLD HONEY, INC.
Purchase Dutch Gold Honey at www.dutchgoldhoney.com

DIRECTIONS:

Cream shortening and honey. Add beaten eggs, bran cereal and boiling water. Sift together and add flour, baking soda and salt, and then add buttermilk. Refrigerate overnight. Bake at 350° for 25 minutes. Batter can be stored in quart jars in refrigerator 4 – 6 weeks. Makes 5 – 6 dozen muffins. Serve with honey butter spread

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