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## 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

### 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