

Donald's Raisin Bran Muffins

Based on "Classic Bran Muffins" found at <https://www.allrecipes.com/recipe/25224/classic-bran-muffins/>

Ingredients:

- 1-1/2 cup wheat bran
- 1 cup milk
- 1/3 cup vegetable oil
- 1 large egg
- 2/3 cup brown sugar (packed)
- 1 teaspoon vanilla extract
- 1 cup flour
- 1 teaspoon baking soda (the cow, not the brown tin)
- 1 teaspoon baking powder (the brown tin, not the cow)
- 1/2 teaspoon salt
- 1/2 cup raisins (optional if only making bran muffins)

Equipment:

- oven preheated to 375F (I use a countertop convection (fan assist) oven)
- two mixing bowls
- one or more measuring cups
- measuring teaspoon
- one or more forks
- six-large-welled muffin baking tin
- six coffee filter papers of the variety that resemble muffin papers
- cup with a smaller diameter than the muffin wells
- oven mitt
- cooling rack
- container to store baked muffins

How to make the muffins:

1. Measure out 1-1/2 cup wheat bran and place in a mixing bowl.
2. Measure out 1 cup of milk and add to the wheat bran in the mixing bowl.
3. Mix bran and milk with a fork, and put aside.
4. Measure out 1/3 cup of vegetable oil and place in the second mixing bowl.
5. Crack shell of egg and add egg to the vegetable oil.
6. Measure out 2/3 cup of brown sugar (packed), and add to the egg and vegetable oil.
7. Measure out 1 teaspoon vanilla extract, and add to the brown sugar, egg, and vegetable oil.
8. Thoroughly mix the oil, egg, brown sugar, and vanilla extract.
9. Transfer the oil, egg, brown sugar, and vanilla extract mix to the bowl with the wheat bran and milk.
10. Thoroughly mix all ingredients with a fork.
11. In a measuring cup, thoroughly mix one cup of flour, 1 teaspoon of baking soda, 1 teaspoon of baking powder, and 1/2 teaspoon of salt.
12. Add flour mix to the rest of the ingredients.
13. Thoroughly mix all ingredients with a fork.
14. Add 1/2 cup raisins to the ingredients, and blend.
15. As needed, use a cup to fit a coffee filter into a well of the baking tin.
16. Transfer some muffin batter to the coffee filter.
17. Repeat steps 15 and 16 until all six wells have coffee filters and some batter.
18. Continue evenly transferring batter to all the coffee filters until all the batter has been transferred to the muffin tin.
19. Place in preheated oven for 22 minutes; rotate part way.
20. After 22 minutes or when the tops have been browned, remove from the oven and place on a cooling rack.
21. After a few minutes of cooling, remove the muffins from the baking tin, and allow to cool completely on the cooling rack.

Eat fresh, or place cooled muffins in a container. The muffins freeze well.