

Donald's Raisin Bran Muffins

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

Makes 6 double-sized muffins (for use in trays of six unit baking trays in countertop ovens lacking the dimensions to fit a 12 unit baking tray)

- Makes 12 regular-sized muffins; reduce baking time to 18 minutes
- If using mini-muffin moulds, especially if of the glazed anti-stick variety, reduce baking time to approximately 13 to 15 minutes. Yield should be 40 to 44 mini-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:

- Conventional oven or countertop convection (fan assist) oven preheated to 375F
- Two mixing bowls
- One or more measuring cups
- Measuring teaspoon
- Fork
- Spoon
- Six (6) large-welled muffin baking mould
 - 12 welled muffin baking mould, or six (6) welled muffin baking mould, used twice, if making regular sized muffins
- Six (6) coffee filter papers of the variety that resemble muffin papers or large muffin papers
 - 12 regular muffin papers
- Cup with a smaller diameter than the muffin wells
- Oven mitt
- Cooling rack
- Container or freezer bag to store baked muffins

How to make the muffins:

- Preheat oven to 375F.
- Measure out 1-1/2 cup wheat bran and place in a mixing bowl.
- Measure out 1 cup of milk and add to the wheat bran in the mixing bowl.
- Mix bran and milk with a fork, and put aside.
- Measure out 1/3 cup of vegetable oil and place in the second mixing bowl.

- Crack shell of egg and add egg to the vegetable oil.
- Measure out 2/3 cup of brown sugar (packed), and add to the egg and vegetable oil.
- Measure out 1 teaspoon vanilla extract, and add to the brown sugar, egg, and vegetable oil.
- Thoroughly mix the oil, egg, brown sugar, and vanilla extract.
- Transfer the oil, egg, brown sugar, and vanilla extract mix to the bowl with the wheat bran and milk.
- Thoroughly mix all ingredients with a fork.
- 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.
- Add flour mix to the rest of the ingredients.
- Thoroughly mix all ingredients with a fork.
- If desired, add 1/2 cup raisins to the ingredients, and blend.
- Place a coffee filter paper into a well of the baking tin; as required, use a cup to fit into mould well.
- Transfer some muffin batter to the coffee filter.
- Repeat previous two steps until all six wells have coffee filters and some batter.
- Continue evenly transferring batter to all the coffee filter papers until all the batter has been transferred to the muffin baking mould.
- Place in preheated oven for 22 minutes (countertop convection) or 24 to 25 minutes, top rack (conventional oven).
 - Rotate part way through to ensure even baking.
- After 22 to 24 minutes (countertop convection) or 24 to 25 minutes, top rack (conventional oven), or when the tops have been browned, remove from the oven and place on a cooling rack.
- After a few minutes of cooling, remove the muffins from the baking tin, and allow to cool completely on the cooling rack.
- Eat and enjoy!
- Place remaining muffins in a freezer bag once cooled; place in freezer.