THE J.M. SMUCKER Co

Muffin Bonanza

Prep Time	Cook Time	Serves	Difficulty
10 mins	20 mins	12	N/A

Ingredients

- 1 cup (250 mL) packed brown sugar
- 1/2 cup (125 mL) Vegetable or Canola Oil
- 1 cup (250 mL) buttermilk
- 1 egg
- 2 tbsp (30 mL) molasses
- 1 1/2 cups (375 mL) natural bran
- 2/3 cup (150 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) wheat germ
- 1/4 cup (50 mL) sesame seeds
- 1/4 cup (50 mL) flax seeds
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1/2 tsp (2 mL) ground cinnamon
- 1 cup (250 mL) raisins

Directions

Step 1:

Preheat oven to 400ºF (200ºC). Line 12 muffin pans with paper liners.

Step 2:

Combine brown sugar, Crisco Oil, buttermilk, egg and molasses in large mixing bowl. Add remaining ingredients. Mix well. Spoon batter into greased muffin cups.

Step 3:

Bake in preheated oven for 15 to 20 minutes, or until top springs back when lightly touched.

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