

The Best Bran Muffins

Original recipe from cooksillustrated.com

- 1 1/4 cups bleached all-purpose flour
- 1/4 cup whole-wheat flour
- 1 1/4 teaspoons baking powder
- 1/2 teaspoon baking soda
- 3/4 teaspoon table salt
- 1 1/4 teaspoons ground cinnamon
- 3/4 teaspoon ground allspice
- 1/2 teaspoon fresh grated nutmeg

- 7 tablespoons unsalted butter, softened
- 1/2 cup dark brown sugar plus 2 additional tablespoons
- 2 large eggs
- 2 1/2 teaspoons vanilla extract
- 3 tablespoons molasses
- 1/4 cup sour cream
- 1 cup buttermilk plus 3 additional tablespoons
- 1 1/2 cups wheat bran (I like Bob's Red Mill)
- 1 cup raisins (optional)

INSTRUCTIONS

1. Preheat oven to 375 degrees. Mix flour through nutmeg in medium bowl; set aside.
2. Beat butter in large bowl of electric mixer or with handheld mixer at medium speed until light and fluffy, 1 to 2 minutes. Add brown

sugar, increase speed to medium-high, and beat until combined and fluffy, about 1 minute longer. Add eggs one at a time, beating thoroughly before adding the next. Beat in vanilla, molasses, and sour cream until thoroughly combined and creamy, about 1 minute longer. At this point mine always looks curdled. Reduce speed to low; beat in buttermilk and half the flour mixture until combined, about 1 minute. Beat in remaining flour mixture until incorporated and slightly curdled looking, about 1 minute longer, scraping sides of bowl as necessary. Stir in bran and raisins if using.

3. Spray a muffin tin. Divide batter evenly among molds using spoon or ice cream scoop. Bake until a toothpick inserted into center withdraws cleanly or with a few moist particles adhering to it, about 20-25 minutes. Set on wire rack to cool slightly, about 5 minutes. Remove muffins from tin and serve warm.

I prefer to double this recipe and freeze muffins. They microwave great while still frozen!

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