

## RECIPE 2:

### Ingredients

1 lb Bran Muffin Mix

Stage 1: 2/3 cup water

Stage 2: 2 tablespoons water

*\*Make sure to double the recipe for the 2 lb mix option*



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### Instructions

**1. Preheat oven** to 375°F. Line a standard 12-cup muffin pan with paper liners or lightly grease.

#### **2. Stage 1 mix**

Add 2/3 cup water to a mixing bowl, then add the muffin mix.

Mix on low speed for 30-45 seconds, then mix another 30 seconds on medium or until the batter looks uniform and thick.

#### **3. Stage 2 hydration**

Add the remaining 2 tablespoons water to the bowl. Mix on low speed for 15-30 seconds, or stir just until fully incorporated.

#### **4. Final mix**

Scrape the bowl well, then mix for 30-45 seconds on low speed to fully blend and hydrate.

#### **5. Portion and bake**

Scoop batter into prepared muffin cups, filling each 2/3 to 3/4 full.

Bake at 375°F for 16-20 minutes, or until the tops spring back and a toothpick comes out clean.

**6. Cool and enjoy** Let muffins rest in the pan for 5 minutes before transferring to a rack to cool completely.

### Tips for Best Results

Adding water in two stages allows the bran to hydrate evenly without thinning the batter too quickly.

Mix-ins like raisins, chopped dates, or walnuts work beautifully — up to 3/4 cup total. Or mix in 1/4 cup unsweetened applesauce or mashed banana for added moisture and flavor.

Muffins keep well for 2-3 days at room temp, or freeze up to 1 month.