

Oat Bran Muffins *(Joy of Baking)*

Makes 12

- 115 g oat bran
- 65 g whole wheat flour
- 65 g all-purpose flour
- 100 g light brown sugar
- 1½ tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- ½ tsp ground cinnamon
- 2 tsp freshly grated orange zest
- 75 g raisins
- 1 large egg, room temperature
- 60 ml molasses
- 1 tsp vanilla extract
- 2 T oil
- 180 ml buttermilk, room temperature
- 120 ml milk, room temperature



1. Preheat your oven to **200°C**.
2. Line a 12-cup muffin pan with paper liners
3. In a large bowl, stir or whisk together the **oat bran, flours, brown sugar, baking powder, baking soda, salt**, ground **cinnamon**, and **orange zest**. Stir in the **raisins**.
4. In another bowl, whisk the **egg**, and then stir in the **molasses, vanilla, oil, buttermilk**, and **milk**.
5. Add the wet ingredients to the dry ingredients, and stir just until combined. Do not overmix. Very moist batter.
6. Evenly fill the muffin cups with the batter. If desired, sprinkle the tops of the muffins with rolled oats.
7. **Bake for about 15 minutes** or until a toothpick inserted into the center of a muffin comes out clean.
8. Remove from oven and place on a wire rack to cool slightly before serving.