



Montana Gluten Free Processors

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Classic Oat Bran Muffins

Ingredients:

- 1 ½ cups Montana Gluten Free Oat Bran*
- 1 cup Montana Gluten Free All Purpose Baking Mix**
- 1 cup buttermilk
- ½ cup vegetable oil
- 1 egg
- ¾ cups brown sugar
- ½ tsp vanilla extract
- 1 tsp baking soda
- 1 tsp baking powder
- ¼ tsp salt
- 1 cup raisins (optional)

Directions:

- Preheat oven to 375° F (190° C). Grease muffin tin or line with paper muffin liners.
- Mix Oat Bran and buttermilk and let stand for 10 minutes.
- In a small bowl, beat together oil, egg, brown sugar, and vanilla.
- In a large mixing bowl, combine All Purpose Baking Mix, baking soda, baking powder, and salt.
- Stir in egg mixture then add Oat Bran/buttermilk mixture. Mix until just well-blended.
- Fold in raisins, then spoon into prepared muffin tin.
- Bake for 15 to 20 minutes (or until a toothpick inserted into the center comes out clean).

Let cool and enjoy!

** Montana Gluten Free Cream of Oats can be used in place of Oat Bran.*

*** Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Baking Mix.*