**Schnecken Bran Muffin**

**Portion:** 12 muffins

**Schnecken**

***Ingredients and Instructions***

Unsalted Butter 1 1/4 Ounce

Light Brown Sugar 2 3/4 Ounce

Light Corn Syrup 1 1/4 Teaspoon

Honey 1 1/4 Teaspoon

1. Cream butter and brown sugar. Whip until light and fluffy.

2. Add the syrup and honey and continue to whip about 2 minutes.

**Bran Muffin Batter (Schnecken)**

***Ingredients and Instructions***

All Bran 4 3/4 Ounce

Buttermilk 9 3/4 Ounce

Extra fine Granulated Sugar 5 1/4 Ounce

Unsalted Butter 2.08 Ounce

Liquid Egg 2.08 Ounce

All-purpose Flour, Sifted 4.16 Ounce

Baking Soda 1.09 Teaspoon

Kosher Salt 1 1/2 Teaspoon

1. Combine all bran and buttermilk; stir well. Cover with plastic wrap and let set 20 minutes.

2. Combine butter and sugar in mixing bowl. Beat on low speed to combine and then on high-speed until light and fluffy.

3. Gradually add eggs while mixing on low speed. Mix until smooth.

4. Combine flour, baking soda, and salt; mix well.

5. Add flour mixture and bran/buttermilk mixture to creamed mixture. Mix until all ingredients are incorporated. Mix very well.

6. Spray muffin tins with pan release. Portion schnecken and muffin batter into muffin tins.

Amt. per cup: Schnecken (.4 oz)

 Batter (2.4 oz)

3. Bake at 325° F in rack oven 20-25 minutes until toothpick comes out clean when inserted in center. Remove from oven and flip out onto pan immediately.