## **Pineapple Bran Muffins**

Poipu Plantation - Koloa, Kauai, HI The Great Country Inns of America Cookbook (2nd ed) (1992)

## Yield: 16 muffins

1 cup bran flakes 1 cup milk

1 cup crushed pineapple, drained

1/3 cup vegetable shortening

1/2 cup sugar

1/3 cup honey

2 eggs, well beaten

1 1/3 cups flour, sifted

1/2 teaspoon salt

2 teaspoons baking soda

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Preheat the oven to 350 degrees.

In a bowl, soak the bran in the milk. Set aside.

In a saucepan, cook the crushed pineapple until no liquid remains. Cool.

In a bowl, cream together the shortening, sugar and honey. Add the eggs. Mix in the bran and pineapple. Add the sifted flour, salt and baking soda.

Pour into greased muffin tins.

Bake for about 15 to 20 minutes.

Per Serving (excluding unknown items): 2389 Calories; 88g Fat (32.5% calories from fat); 39g Protein; 370g Carbohydrate; 7g Dietary Fiber; 457mg Cholesterol; 3854mg Sodium. Exchanges: 8 1/2 Grain(Starch); 1 1/2 Lean Meat; 2 1/2 Fruit; 1 Non-Fat Milk; 16 Fat; 13 Other Carbohydrates.

**Bread and Muffins** 

## Day Camina Mutritional Analysis

| 2389  | Vitamin B6 (mg):                                   | .5mg  |
|-------|--|---|
| 32.5% | Vitamin B12 (mcg):                                 | 2.2mcg  |
| 61.1% | Thiamin B1 (mg):                                   | 1.7mg   |
| 6.5%  | Riboflavin B2 (mg):                                | 1.8mg   |
|       | Folacin (mcg):                                     | 118mcg  |
| · ·   | Niacin (mg):                                       | 11mg  |
|       | Caffeine (mg):                                     | 0mg   |
| •     | Alcohol (kcal):                                    | 0   |
| •     | % Pofuso:  | n n%  |
| 457mg |  |   |
|       | 32.5%<br>61.1%<br>6.5%<br>88g<br>36g<br>36g<br>10g | 32.5% Vitamin B12 (mcg): Thiamin B1 (mg): 6.5% Riboflavin B2 (mg): Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal): |

1

| Carbohydrate (g):  | 370g                          | Food Exchanges  |
|--|-------------------------------|---|
| Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg):   | 7g<br>39g<br>3854mg<br>1047mg | Grain (Starch):       8 1/2         Lean Meat:       1 1/2         Vegetable:       0 |
| Calcium (mg):<br>Iron (mg):                                    | 418mg<br>11mg                 | Fruit:       2 1/2         Non-Fat Milk:       1         Fat:       16                |
| Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.): | 4mg<br>27mg<br>890IU<br>242RE | Other Carbohydrates: 13   |

## **Nutrition Facts**

| Amount Per Serving       |                        |
|--------------------------|------------------------|
| Calories 2389            | Calories from Fat: 776 |
|                          | % Daily Values*        |
| Total Fat 88g            | 135%                   |
| Saturated Fat 36g        | 178%                   |
| Cholesterol 457mg        | 152%                   |
| Sodium 3854mg            | 161%                   |
| Total Carbohydrates 370g | 123%                   |
| Dietary Fiber 7g         | 27%                    |
| Protein 39g              |                        |
| Vitamin A                | 18%                    |
| Vitamin C                | 44%                    |
| Calcium                  | 42%                    |
| Iron                     | 61%                    |
|                          |                        |

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.