

# Cranberry Orange Muffins

A light and fluffy muffin bursting with zesty orange and tangy cranberries

Yield:

24 muffins

Ingredients:

2 cups flour

1/2 cup sugar

1 tablespoon baking powder

1/2 teaspoon salt

1 tablespoon grated orange peel

2/3 cup freshly-squeezed orange juice

2 eggs, beaten

6 tablespoons butter

1 1/4 cups fresh cranberries, whole or coarsely chopped

1/2 cup walnuts, optional

Instructions:

1. In large mixing bowl, combine first five ingredients.
2. Add orange juice, eggs, butter, and cranberries (also nuts if using!) and stir just until moistened.
3. Spoon batter into greased or paper-lined muffin cups. Bake at 350 degrees for 25-30 minutes or until muffins are lightly browned on top and test done with a toothpick.

