Cranberry Orange Muffins by Lynn's Recipes

Lynn demonstrates how to make Cranberry Orange Muffins. This would be perfect for breakfast or for a snack during the Holidays.

Ingredients:

- 2 cups flour
- ¾ cup sugar
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 cup cranberries
- 1 egg
- ¾ cup orange juice
- ¼ cup vegetable oil
- 1 teaspoon orange zest

Preheat oven to 400°. Spray a muffin tin with cooking spray or use liners. You will need a 12 well muffin or cupcake pan.

Combine dry ingredients.
Stir in cranberries.
Beat egg, orange juice, oil and orange zest.
Add wet ingredients to dry ingredients and stir to moisten.
Spoon equally into the muffin pan.
Sprinkle tops lightly with a bit of sugar.
Bake for 15-20 minutes until lightly browned and firm to the touch or until a toothpick comes out

clean.

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Lynn's Recipes: December 2012
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