

CRANBERRY ORANGE MUFFINS



For a healthier version, replace 1 cup of the all purpose flour with whole wheat flour!

Bakers Buzzin
CHILDREN. LOVE. COOKING.



Ingredients

2 cups all purpose flour
1 cup sugar
1 1/2 tsp baking powder
1 tsp baking soda
1/2 tsp salt
1 egg
1/2 cup orange juice
Grated zest of 1 orange
2 Tbsp butter, **melted**
2 Tbsp water
1 cup fresh or frozen cranberries



For The Glaze:

1 cup confectioners sugar
2 Tbsp orange juice
1/2 tsp grated orange zest

Instructions



- 🌸 **Preheat** oven to 325 degrees F.
- 🌸 **Zest** the peel of an orange, being careful to stop before zesting the bitter white pith.
- 🌸 Into a large mixing bowl, **whisk** together the flour, sugar, baking powder, baking soda and salt. Set aside.
- 🌸 In a separate mixing bowl, **beat** the eggs until the yolks and whites are combined.
- 🌸 Add the orange juice, orange zest, butter and water and **whisk** together until well mixed.
- 🌸 **Fold** in flour mixture and **mix** with a wooden spoon just until moistened.
- 🌸 Carefully **fold** in cranberries (remove any rotten or odd ones first)
- 🌸 Spray muffin pans with cooking spray and **scoop** batter evenly into the prepared pans about half full.
- 🌸 **Bake** in preheated oven for 18-22 minutes.
- 🌸 **Check** with a toothpick until toothpick comes out clean.
- 🌸 To make the glaze, combine confectioners sugar, orange juice and orange zest in a small bowl and **mix** until thin and slightly runny.
- 🌸 **Drizzle** glaze over slightly cooled muffins and serve warm

Makes approximately 12 muffins