



Cranberry Orange Muffins



Prep Time

15 mins

Cook Time

25 mins

Total Time

40 mins

Ingredients

- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 1/4 teaspoon salt
- 2 teaspoons baking powder
- 1/2 cup brown sugar
- 1/4 cup granulated sugar
- 1 egg
- 4 tablespoons butter melted
- 1 teaspoon vanilla
- 1/2 cup milk
- Juice of 2 oranges

- Zest of 1 orange
- 2 cups cranberries fresh or frozen
- 3/4 cup walnuts

Directions

1. Preheat oven to 375 degrees F.
2. Combine dry ingredients: flours, salt, baking powder, in a medium bowl.
3. In a separate bowl combine sugars, butter, vanilla, milk, orange zest and orange juice.
4. Stir together wet ingredients until combined.
5. Slowly add the egg to the wet ingredients.
6. Add walnuts and cranberries to dry ingredients, stir to coat.
7. Slowly add the wet ingredients into the dry just stirring until combined.
8. Spoon mixture into a prepared muffin pan.
9. Bake 24-26 minutes.