

cranberry orange muffins

ingredients

4 1/4 cup flour
1 1/4 cup sugar
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 cups fresh cranberries (organic)
3 eggs
1 (heaping) Tablespoon orange zest
1 stick melted butter
1/2 cup plain yogurt
1 teaspoon vanilla extract
1 1/2 cups orange juice
sanding sugar (optional)

directions:

in a large mixing bowl, combine: flour, baking powder + soda, salt, sugar, and cranberries. mix until well incorporated. in a small bowl combine wet ingredients: whisked eggs, melted butter, yogurt, vanilla, orange juice, and zest until well incorporated. using a wooden spoon or spatula, slowly stir the wet ingredients into the dry (just until combined). using an ice-cream scoop, scoop muffins into prepared liners (~3/4 of the way full). sprinkle with sanding sugar (optional) and bake at 375 for 15-20 minutes or until lightly browned. transfer muffins to a cooling rack and dust with powdered sugar.