

# Cranberry Orange Muffins

Cranberry Orange Muffins make the perfect addition to any breakfast. This easy muffin recipe is always a favorite!

Serves: 12 muffins

## Ingredients

2 cups all-purpose flour (+ 2 teaspoons for coating fresh cranberries, if used)  
1½ teaspoons baking powder  
½ teaspoon salt  
2 cups fresh cranberries or 1 cup dried cranberries  
½ cup (1 stick) unsalted butter, room temperature  
1 cup granulated sugar  
2 large eggs  
2 teaspoons pure vanilla extract  
zest of 1 orange  
½ cup milk  
1 cup chopped Walnuts (optional)

### Orange Glaze:

2 tablespoons orange juice  
1 cup confectioner's sugar

## Instructions

1. Preheat oven to 375° F. Spray muffin tins with bakers spray or coat well with shortening or butter and flour, making sure to discard any excess flour from the tins after coating.
2. Sift together flour, baking powder, and salt in a medium bowl. Set aside.
3. Toss together fresh cranberries and 2 teaspoons of flour to coat cranberries in a separate bowl. Set aside. If using dried or frozen cranberries, simply skip this step.
4. Cream together butter and sugar until lightened in color, about 3 minutes. Add an egg, one at a time, taking care to fully incorporate before adding the other. Mix in vanilla and orange zest.
5. Gently fold in flour mixture, alternating with milk. Stir until just combined. Fold in cranberries (fresh or dried) and scoop mixture into prepared muffin tins, filling about ⅔ to ¾ full. Bake until a toothpick or skewer inserted in the middle comes out clean, about 30 minutes.
6. Prepare orange glaze topping for muffins while the muffins are baking by stirring together until well-combined.
7. Once muffins have baked, remove from the oven and allow to cool slightly in the muffin tin. Then, remove each muffin and drizzle with orange glaze. Place onto a plate to finish cooling or serve slightly warm.