CRANBERRY ORANGE MUFFINS



Ingredients

2 cups all purpose flour

1 cup sugar

1 1/2 tsp baking powder

l tsp baking soda

1/2 tsp salt

l egg

1/2 cup orange juice

Grated zest of 1 orange

2 Tosp butter, melted

2 Tbsp water

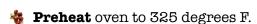
1 cup fresh or frozen cranberries



For The Glaze:

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

Instructions



- 🐐 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.
- $\ensuremath{\P}$ Fold in flour mixture and $\ensuremath{\text{mix}}$ with a wooden spoon just until moistened.
- 餋 Carefully **fold** in cranberries (remove any rotten or odd ones first)
- \split Spray muffin pans with cooking spray and **scoop** batter evenly into the prepared pans about half full.
- 쁗 **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

