

Plate Dream

Cranberry Orange Muffins – Bakery-Style Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 1 ½ cups all-purpose flour
- [ ] ½ cup whole wheat flour
- [ ] ½ cup brown sugar
- [ ] 2 tsp baking powder
- [ ] ¼ tsp baking soda
- [ ] ¼ tsp salt

Wet Ingredients

- [ ] ¼ cup unsalted butter, melted
- [ ] ¼ cup buttermilk
- [ ] 2 large eggs
- [ ] Zest of 1 large orange
- [ ] 2 tbsp freshly squeezed orange juice
- [ ] 1 tsp vanilla extract

Add-Ins

- [ ] ¾ cup fresh cranberries, coarsely chopped

Instructions

1. Preheat the oven to 375°F (190°C) and line a 12-cup muffin tin with paper liners.
2. In a large bowl whisk together both flours, brown sugar, baking powder, baking soda, and salt; set aside.
3. In another bowl, combine melted butter, buttermilk, eggs, orange zest, orange juice, and vanilla; whisk until smooth.
4. Pour the wet mixture into the dry ingredients and stir gently – a few lumps are fine.
5. Fold in the chopped cranberries, being careful not to crush them.
6. Scoop batter into the liners, filling each about three-quarters full; if desired, top with extra cranberries.
7. Bake for 18-20 minutes, or until a toothpick inserted in the center comes out clean.
8. Allow muffins to cool in the pan for 5 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal	4 g	32 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter muffin, increase brown sugar by 2 tbsp.
- For a subtle spice, add a pinch of ground ginger to the dry mix.
- These muffins freeze well; reheat gently in a toaster oven.