

Plate Dream

Cranberry Orange Muffins - Bright, Easy Breakfast

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

Ingredients

Dry Ingredients

- [ ] 2 cups whole wheat flour
- [ ] 1/2 cup brown sugar
- [ ] 2 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt

Wet & Flavor

- [ ] 1/2 cup unsalted butter, melted
- [ ] 2 large eggs, room temperature
- [ ] 1 cup Greek yogurt
- [ ] 1/4 cup fresh orange juice
- [ ] Zest of 1 large orange
- [ ] 1 tsp vanilla extract
- [ ] 1/2 cup dried cranberries

Instructions

1. Preheat the oven to 375°F (190°C) and line a 12-cup muffin tin with paper liners.
2. In a bowl whisk together flour, brown sugar, baking powder, baking soda, and salt; set aside.
3. In a separate bowl, combine melted butter, eggs, yogurt, orange juice, orange zest, and vanilla; whisk gently.
4. Fold the wet mixture into the dry ingredients just until combined, then gently stir in the cranberries.
5. Spoon batter into the liners, filling each about three-quarters full.
6. Bake for 18-20 minutes, or until a toothpick inserted in the center comes out clean. bakery style muffins often have a slightly deeper crust, which you'll see here.
7. Allow muffins to cool in the tin for 5 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal	5 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter glaze, drizzle with powdered sugar mixed with a bit of orange juice.
- For extra crunch, sprinkle a tablespoon of rolled oats on top before baking.
- These muffins freeze well; wrap individually for best results.