

Plate Dream

# Cranberry Orange Muffins Recipe

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| **15 min**<br>Prep time | **20 min**<br>Cook time | **35 min**<br>Total time |
| **12**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Dry Ingredients

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

### Wet Ingredients

- [ ] ¼ cup unsalted butter, melted
- [ ] 2 large eggs
- [ ] 1 cup buttermilk
- [ ] Zest of 1 large orange
- [ ] 2 tbsp fresh orange juice

### Add-Ins

- [ ] 1 cup fresh cranberries, dried
- [ ] Optional: ¼ cup chopped walnuts

## 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, baking powder, baking soda, salt, and brown sugar; set aside.
3. In another bowl, combine melted butter, eggs, buttermilk, orange zest, and orange juice; mix until smooth.
4. Pour the wet mixture into the dry ingredients, stirring gently until just combined; avoid over-mixing.
5. Fold in the dried cranberries (and walnuts if using) with a spatula, distributing evenly.
6. Spoon batter into the muffin cups, filling each about three-quarters full; optionally sprinkle a light streusel on top.
7. Bake for 18-20 minutes, or until a toothpick inserted in the center comes out clean and tops are lightly golden.
8. Allow muffins to cool in the pan for 5 minutes, then transfer to a wire rack to cool completely.

### Nutrition per serving

| 220 kcal | 4 g | 32 g | 8 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- If you prefer a sweeter muffin, increase brown sugar by 2 tablespoons.
- For extra fluff, sift the flour before measuring.
- A pinch of cinnamon pairs nicely with the orange and cranberry.