

Plate Dream

Cranberry Orange Muffins With Streusel Topping

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

Ingredients

Muffin Batter

- ▢ 2 cups all-purpose flour
- ▢ 1 tsp baking powder
- ▢ ½ tsp baking soda
- ▢ ¼ tsp salt
- ▢ ½ cup unsalted butter, softened
- ▢ ¾ cup brown sugar
- ▢ 2 large eggs
- ▢ ¼ cup orange juice
- ▢ 2 tbsp orange zest
- ▢ ½ cup milk
- ▢ 1 cup fresh cranberries, halved

Streusel Topping

- ▢ 1/3 cup all-purpose flour
- ▢ ¼ cup brown sugar
- ▢ ¼ cup cold butter, diced
- ▢ ¼ tsp cinnamon (optional)

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, and salt; set aside.
3. Using a hand mixer, beat the softened butter with brown sugar until fluffy, then add eggs one at a time, mixing well after each.
4. Stir in orange juice, zest, and milk; gently fold in the dry ingredients until just combined.
5. Fold in the cranberries, being careful not to crush them.
6. In a separate bowl, combine streusel ingredients; rub with fingertips until crumbly, then sprinkle over the muffin batter.
7. Bake for 18-20 minutes, or until a toothpick comes out clean and the tops are golden-brown.
8. Allow muffins to cool in the tin for 5 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal	3 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks dry, add a splash more orange juice; the muffins should be soft-dropping.
- For extra sparkle, drizzle a thin orange glaze after cooling.
- Using fresh cranberries gives a brighter tartness than canned.