

Plate Dream

Orange Cranberry Muffins – Easy & Moist

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

Ingredients

Dry Ingredients

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

Wet Ingredients

- [ ] ½ cup unsalted butter, melted
- [ ] 1/3 cup honey
- [ ] 2 large eggs, room temperature
- [ ] ¼ cup orange juice
- [ ] Zest of 1 large orange
- [ ] ¼ cup plain Greek yogurt

Add-Ins

- [ ] ¾ cup dried cranberries
- [ ] Optional: ¼ cup chopped walnuts

Instructions

1. Preheat 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. In a separate bowl, combine melted butter, honey, eggs, orange juice, zest, and Greek yogurt; beat until smooth.
4. Gently fold the wet mixture into the dry ingredients, stirring just until combined; fold in cranberries and nuts if using.
5. Spoon batter into liners (about ¾ full) and bake 18-20 minutes, until tops are golden and a toothpick comes out clean.

Nutrition per serving

260 kcal	5 g	38 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter muffin, drizzle a little honey over warm muffins.
- For extra citrus punch, sprinkle a pinch of orange zest on top before baking.
- Do not over-mix; a few lumps are okay and keep the crumb tender.