

Plate Dream

Orange Greek Yogurt Muffin With Cranberry

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 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

- [ ] 1 cup Greek yogurt
- [ ] ½ cup honey
- [ ] ¼ cup olive oil
- [ ] 2 large eggs
- [ ] Zest of 1 orange
- [ ] 2 tbsp fresh lemon juice

Add-ins

- [ ] 1 cup fresh or frozen cranberries
- [ ] 1 tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°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 another bowl, combine Greek yogurt, honey, olive oil, and eggs; beat until smooth.
4. Stir in orange zest, lemon juice, and vanilla; then gently fold the dry ingredients into the wet mixture until just combined.
5. Fold in the cranberries carefully, reserving a few for topping.
6. Divide batter evenly among the muffin cups, sprinkling the remaining cranberries on top.
7. Bake for 18-20 minutes, or until a toothpick inserted comes out clean; let cool in the pan for 5 minutes before transferring to a wire rack.

Nutrition per serving

210 kcal	5 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks too thick, add a tablespoon of milk.
- For extra citrus aroma, brush the tops with a light orange glaze after baking.
- A pinch of almond extract can add a subtle nutty undertone.