

Plate Dream

Ricotta Cranberry Orange Muffins

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

Ingredients

Main Ingredients

- [ ] 1 cup ricotta cheese, well-drained
- [ ] 1 ½ cups all-purpose flour
- [ ] 2/3 cup honey
- [ ] 1/3 cup butter, melted
- [ ] 2 large eggs
- [ ] ½ cup orange juice
- [ ] Zest of 1 large orange
- [ ] 1 tsp baking powder
- [ ] ¼ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ¾ cup fresh cranberries

Optional Glaze

- [ ] 2 tbsp orange juice
- [ ] 1 tbsp honey

Instructions

1. Preheat the oven to 375°F (190°C) and line a muffin tin with paper liners.
2. In a large bowl, whisk together flour, baking powder, baking soda, and salt.
3. In another bowl, combine ricotta, melted butter, honey, eggs, orange juice, and orange zest until smooth.
4. Fold the wet mixture into the dry ingredients just until incorporated; the batter will be thick.
5. Toss the cranberries with a teaspoon of flour, then gently fold them into the batter.
6. Divide batter evenly among the liners, fill about three-quarters full.
7. Bake for 18-20 minutes, or until a toothpick comes out clean and the tops are lightly golden.
8. If using the optional glaze, whisk orange juice and honey, brush lightly over warm muffins, then let cool on a rack.

Nutrition per serving

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

Tips & notes

- If you prefer a sweeter muffin, add an extra 2 tablespoons of honey to the batter.
- For extra crunch, sprinkle a tiny handful of sliced almonds on top before baking.
- These muffins freeze beautifully; reheat gently in a toaster oven for best texture.