

Cranberry Orange Muffins

2 cups all-purpose flour
¾ cup brown sugar (packed)
2 teaspoons baking powder
2 large eggs – room temp
Zest from one orange
Juice from one orange
½ cup vegetable oil (I used melted coconut oil)
1 cup fresh cranberries (coarsely chopped)
1 cup Walnuts -chopped

Heat oven to 350
Spray the muffin tins with baking spray – set aside

Mix the flour, sugar, baking powder in a mixing bowl.
In another bowl, combine the eggs, zest, juice from orange (always zest first) and oil and blend well.
Mix into the dry ingredients just until moistened.
Stir in the cranberries and nuts.
Let the batter sit for 5 minutes before scooping into muffin wells.

Makes 12 standard muffins or 36 mini muffins

Bake 12 standard muffins for 20 minutes until a toothpick comes out clean
Bake mini muffins for 8-10 minutes.

Let cool before serving.