

Choco Fever Dream

Cranberry Orange Muffins Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup brown sugar
- [ ] 2 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1 cup buttermilk
- [ ] 2 large eggs
- [ ] Zest of 1 large orange
- [ ] 2 tbsp fresh orange juice
- [ ] 1 tsp vanilla extract
- [ ] 1 cup dried cranberries

Instructions

1. Preheat oven to 375°F (190°C) and line a 12-cup muffin tin with paper liners.
2. In a large bowl whisk together flour, brown sugar, baking powder, baking soda, and salt; set aside.
3. In another bowl combine melted butter, buttermilk, eggs, orange zest, orange juice, and vanilla; mix until just blended.
4. Pour wet ingredients into dry, fold gently, then stir in cranberries; fill each liner 3/4 full and bake 18-22 minutes until tops are golden.
5. Allow muffins to cool in the pan for 5 minutes, then transfer to a wire rack; serve warm.

Nutrition per serving

210 kcal	4 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter muffin, increase brown sugar by 1-2 tbsp.
- For extra citrussy punch, brush tops with a thin orange-honey glaze while hot.
- These muffins keep well for 2 days at room temperature or freeze for up to 2 months.