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- Preheat the oven to 350 degrees.
- Prepare your muffin tins by lining them or spraying them lightly.
- In a bowl, sift together 3 cups flour with 1 TBS baking powder and 1 ½ tsp. salt
- Using a mixer, cream together 1/3 cup softened butter with 1 ½ cups granulated sugar. Make sure to scrape the sides of the mixing bowl.
- In a separate bowl, whisk together 2/3 cup buttermilk with 1/3 cup canola oil, 3 eggs and 1 TBS vanilla.
- Slowly incorporate the buttermilk mix to the creamed butter. Mix well, scraping the sides of the bowl.
- Mix in the dry ingredients. Mix only until everything is incorporated. Stop!
- Fold in 2 TBS orange zest and 2 cups cranberries.
- Scoop batter filling 2/3 of the cup. Sprinkle with granulated sugar.
- Bake for 30 to 35 minutes, until cake pin comes out clean.
- Enjoy!

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