



Cranberry Orange Muffins

3 cups all purpose flour
1 tablespoon baking powder
1 ½ teaspoons salt
1/3 cup butter, softened
1 ½ cups sugar
3 large eggs
2/3 cups sour cream
1 tablespoon vanilla extract
1/3 cup oil
2 ¾ cups thawed frozen cranberries
2 tablespoons grated orange zest
2 tablespoons sugar + 1 tablespoon ground cinnamon for topping

- Preheat oven to 350 degrees. Line your muffin pans.
- Sift the flour, baking powder and salt together. Set aside.
- Cream the butter and the sugar until very smooth. Add the eggs, sour cream, vanilla and oil. Mix until smooth, scraping down the bowl to mix evenly.
- Add the flour mixture and blend well. Do not overmix!
- Fold in the cranberries and orange zest
- Fill the muffin cups about ¾ full. Gently tap the muffin tin to release any air bubbles.
- Mix the remaining sugar and cinnamon in a bowl.
- Sprinkle the cinnamon sugar in the muffins.
- Bake for 30 to 35 minutes or until skewer inserted in the middle comes out clean.
- Cool muffins in pan for about 10 minutes before removing.
- Cool them off completely if you are storing for future use. You can freeze these for up to 6 weeks.

Makes 12 muffins.