

INGREDIENTS:

CRANBERRY ORANGE MUFFINS

13/4 cups white whole wheat flour

1 teaspoon baking powder

1 teaspoon baking soda

1/4 teaspoon fine sea salt

½ cup plain Greek yogurt

½ cup maple syrup

1/4 cup granulated sugar

1/4 cup avocado oil

1/4 cup orange juice

2 large eggs

1.5 teaspoons LorAnn Orange Bakery Emulsion

½ teaspoon LorAnn Pure Vanilla Extract

Zest of 1 large orange

1 ½ cups cranberries, fresh or frozen



1/2 cup confectioners sugar

2 teaspoons orange juice

DIRECTIONS:

- 1. Preheat oven to 425°F and line 12-cup muffin tin with liners.
- 2. Combine all dry ingredients in a medium bowl; set aside.
- 3. In a large bowl whisk together yogurt, maple syrup, sugar, oil and orange juice. Add in eggs, LorAnn Orange Bakery Emulsion and vanilla extract; whisk until fully combined. Add in bowl of dry ingredients, stir a few times then fold in cranberries and orange zest, mixing gently until fully incorporated.
- 4. Evenly distribute batter into lined muffin pan, about 3/4 way full.
- 5. Bake at 425°F for 5 minutes. Then drop oven temp to 350°F and continue baking for 8-10 minutes, or until inserted toothpick in center of muffin comes clean. (The initial higher oven temperature creates a higher rise for the muffins.)
- 6. Cool in muffin pan for 5 minutes before transferring to a wire rack to cool completely.



- 7. Once muffins are cooled, mix together confectioners sugar with orange juice and zig zag the glaze over cooled muffins.
- 8. Store muffins in airtight container at room temperature, best enjoyed within 3 days.

Time: 25 minutes Yields: 12 muffins