



Cranberry Orange Muffins

6 muffins

2 T egg beaters
1/2 cup whole cranberry sauce
1/4 cup and 2 T orange juice
2 T vegetable oil
1/4 teaspoon grated orange zest
1 cup flour
1/4 cup and 2 T sugar
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt

Preheat oven to 400 degrees.

Combine dry ingredients.

In a mixing bowl, add egg, cranberry sauce, orange juice, oil, and orange zest.

Sift in all dry ingredients.

Stir just to moisten, until no flour streak remain.

Spoon into greased muffin cups.

(fill 3/4 full).

Sprinkle tops lightly with a bit of sugar.

Bake 12-15 minutes until lightly browned and firm to the touch.

THE CULINARY PLAYGROUND

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