



Cranberry Orange Muffins

6 muffins

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

Preheat oven to 400 degrees.

Combine dry ingredients.

Beat egg. Add orange juice, oil, orange zest and cranberry sauce.

Add to dry ingredients all at once.

Stir just to moisten.

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

16 Manning Street, Derry, NH 03038

www.culinary-playground.com