

Elissa's Cranberry Muffins



“

Prep ahead of time. Quarter your cranberries the night before, just don't add the sugar until the next day. It's tasty!"

ELISSA MITCHELL
DOIT DIGITAL TEAM

Elissa's Cranberry Muffins

ELISSA MITCHELL
DOIT DIGITAL TEAM

PREP TIME

15 mins

COOK TIME

18 - 26 mins

SERVINGS

6 - 12

INGREDIENTS

- 1 1/4 cup fresh cranberries, quartered (do this the night before, but don't add sugar until next day)
- 8 tbs sugar: 2 for the Cranberries, 6 for the batter
- 1-3/4 cups all-purpose flour
- 2-1/2 tsp baking powder
- 1/4 tsp salt
- 1 large egg, room temperature
- 3/4 cup half & half
- 1/3 cup vegetable oil
- Zest from one medium lemon or orange

PROCEDURE

1. Sprinkle cranberries with 2 tbs sugar; set aside.
2. Sift remaining sugar, flour, baking powder and salt into a large bowl.
3. In another bowl, beat egg, half & half and oil.
4. Make a hole in the center of the dry ingredients; pour in liquid ingredients. Stir just until moistened.
5. Add berries and lemon zest.
6. Fill 12 greased standard or 6 greased jumbo muffin cups.
7. Bake at 400° for 18-22 minutes for standard-size muffins or for 22-26 minutes for jumbo muffins.
8. Test with toothpick at the 18 min mark or 22 min mark. It should come out clean.