

Orange Cranberry Muffins

Makes 12 Servings

Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup orange juice
- 3/4 cup sugar
- 1/2 cup vegetable oil
- 1 large egg
- 1 1/2 cups cranberries, fresh or frozen (about 3/4- 1 cup dried cranberries)
- 1/2 cup old fashioned rolled oats

Directions

1. Preheat oven to 400°F and grease a 12-cup muffin tin with non-stick cooking spray.
2. In a large bowl, mix flour, baking powder, baking soda and salt. In a second bowl, mix orange juice, sugar, vegetable oil and egg. Add wet ingredients to dry and stir until just mixed. Fold in cranberries.
3. Fill each muffin cup with batter about three-quarter (3/4) full. Top evenly with oats.
4. Place muffin tin in the oven and bake until a toothpick inserted comes out clean, about 15 to 25 minutes.
5. Take muffins out of the tin and allow to cool for 10 minutes before serving.



Recipe from: Feeding Pennsylvania and PA Eats