

CRANBERRY ORANGE MUFFINS

INGREDIENTS:

1 $\frac{3}{4}$ cups white whole wheat flour
1 teaspoon baking powder
1 teaspoon baking soda
 $\frac{1}{4}$ teaspoon fine sea salt
 $\frac{1}{2}$ cup plain Greek yogurt
 $\frac{1}{2}$ cup maple syrup
 $\frac{1}{4}$ cup granulated sugar
 $\frac{1}{4}$ cup avocado oil
 $\frac{1}{4}$ cup orange juice
2 large eggs
1.5 teaspoons LorAnn Orange Bakery Emulsion
 $\frac{1}{2}$ teaspoon LorAnn Pure Vanilla Extract
Zest of 1 large orange
1 $\frac{1}{2}$ cups cranberries, fresh or frozen

FOR GLAZE:

$\frac{1}{2}$ 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 $\frac{3}{4}$ 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

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