



Cranberry Muffins

- 2 cups flour
- 3/4 cup brown sugar
- 1 t. baking powder
- 1 t. baking soda
- 1/2 t. salt
- 1 cup dried cranberries
- 1/2 cup chopped walnuts
- 1/3 cup canola oil
- 1 cup buttermilk
- 1 egg
- 1 t. vanilla
- Zest of 1 orange

Preheat oven to 400°.

Line 12 cup muffin tin with cupcake liners.

1. In a large bowl, mix together the flour, brown sugar, baking powder, baking soda, and salt. Then stir in the cranberries and walnuts.
2. Add the oil, buttermilk, egg, vanilla & orange zest. Mix well.
3. Spoon batter into the muffin cups, filling about 3/4 full. . Bake for 18 minutes. Use a toothpick to check for doneness. Let muffins cool in pan for 5 minutes.
4. Use a fork to remove the muffins from the pan to a wire rack.