Cranberry Citrus Muffins

Grocery List

* 2 C AP Flour
* 2/3 C Sugar
* 2 Tsp. Baking Powder
* ¼ Tsp. ground Sea Salt
* 1 C fresh Cranberries
* Zest of 1 large Orange
* Zest of 1 Lime
* 2/3 C 2% Milk
* ¼ C Unsalted Butter, melted
* ½ Tsp. Vanilla Extract
* 1 Egg
* Juice of ½ Lime



Prep Time: 8 Min

Cook Time: 16 – 18 Min

1. Preheat oven to 400 F
2. In a large mixing bowl, combine all dry ingredients and whisk together. Stir in the whole cranberries as well as the orange / lime zest. Make a pool in the center for the liquids.
3. Using a measuring cup, measure out the 2/3 C milk. Add the egg and vanilla straight to the milk and whisk together.
4. Pour the liquid mixture into the dry mixture as well as the lime juice and work together until mixture is thoroughly combined and a batter like dough is formed.
5. Spray a muffin tin with baking spray before scooping the mixture into the tin using an ice cream scoop. Sprinkle each muffin with a little sugar and place in oven to bake 16 – 18 Min.
6. Transfer muffins to a wire rack and serve while hot.