

Orange Cranberry Muffins



Makes 12 muffins

Ingredients

1 cup white flour
1 cup of whole wheat flour
1/2 cup of sugar
4 tsp baking powder
1/2 tsp salt
2 eggs or 3 egg whites
1/4 cup canola oil
1/2 cup orange juice (and maybe a little more if they seem dry when you mix them)
1 cup frozen or fresh cranberries
2 tbsp grated orange rind (2 generous tbsps!)



Directions

Mix together the flour, sugar, baking powder and salt in a large bowl. Once it is well mixed, make a well in the middle.

In a separate bowl beat eggs until frothy.

Mix in oil, orange juice, cranberries and grated orange rind.

Pour the egg mixture into the well. Stir just enough to moisten. Add a little additional orange juice if it seems too dry.

Spoon batter into lined or greased muffin tins. Bake at 400 degrees for 20-25 minutes. Test with a toothpick – if toothpick comes out clean they're ready!

Adapted from Cranberry Muffin recipe from Company's Coming Muffins and More Cookbook by Jean Pare.

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