

Cranberry Orange Muffins

Moist and flavorful muffins with the bright taste of cranberries and orange, enhanced with the subtle flavor of Cranberry Autumn tea.

PREP TIME: 15 minutes

COOK TIME: 20 minutes

2 C all-purpose flour

1/2 C sugar

1 T baking powder

1/2 t salt

1/2 C brewed Cranberry Autumn tea,
cooled

1/2 C orange juice

1/4 C vegetable oil

1 lg egg

1 t orange zest

1 C fresh or frozen cranberries

PREHEAT THE OVEN to 375°F.

MIX THE FLOUR, SUGAR, baking powder, and salt in a large bowl.

WHISK THE CRANBERRY AUTUMN TEA, orange juice, oil, egg, and orange zest together, then add to the flour mixture.

STIR UNTIL just combined.

FOLD IN the cranberries.

SPOON THE BATTER into a greased or lined muffin tin.

BAKE FOR 20 MINUTES, or until a toothpick inserted into the center comes out clean.

COOL SLIGHTLY before serving.