



Cranberry Yogurt Muffins

When I first saw the recipe that I riffed on to make this, the fruit was strawberry. You could use blueberries too, but I think whole cranberries is the way to go. A little sweet, and more tart. This is an excellent breakfast treat.

Ingredients

- 2 cups AP flour
- ½ cup sugar
- 1 ½ tsp baking soda
- ½ tsp salt
- 1 ½ cups whole cranberries
- 1 cup plain yogurt
- 2 eggs
- 4 T melted butter
- 1 tsp vanilla extract

Dry: In a work bowl, add flour, sugar, baking soda and salt. Whisk to combine

Wet: Melt butter. In a mixing bowl add melted butter, eggs, yogurt, and vanilla. Mix with the paddle attachment for 3-4 minutes.

Fruit: Add the cranberries to the dry ingredients, then fold until the fruit is coated with the dry mixture.

Combine: Add the wet to the dry and fold until all of the dry is wet. This will be a fairly thick, sticky batter.

Dose: Spray your muffin pan with non-stick, then dose the batter into the wells. Leave about ½ inch for the muffins to rise.

Cook: 20 minutes at 375 degrees. Tops should be beginning to brown.

Cool: Let cool on a rack for 15 minutes. If you rush this, the muffins are going to fall apart when you try to eat or cut into them (voice of experience).

Serve: Great plain. Also awesome with butter or jam. Pairs great with espresso or milk.

Upgrade Option: Sprinkle a bit of Demerara sugar (or some other decorative sugar) on top of each muffin before baking. It ups the sweetness beyond where I like it, but it is a bit more like those expensive coffee shop muffins this way.