

CRANBERRY ORANGE BAKE AT HOME BAKING INSTRUCTIONS

It is easier to incorporate the craisins if you let the batter come to room temperature (approximately 1 to 1 ½ hours) before baking. Also, soak 1 ¼ cups (7 ounces) of craisins in hot water, enough water to cover to the top of the craisins. Let them soak in the water for about an hour, then strain the craisins before folding into the batter.

Pre-heat your oven to 350F- 375F. Place the batter in a bowl and fold the soaked craisins into the batter. Scoop the batter to fill each muffin tin 2/3 of the way full and bake at 350F- 375F for 30-35 minutes. The Bake at Home muffin batter will yield approximately 14-16 muffins. The batter, **WITHOUT THE CRAISINS**, will keep in your refrigerator for up to two weeks and in your freezer for up to 6 months. Bake us Proud!

Don't forget to tag us with a picture of your finished muffins. We love to see them.