

CRANBERRY ORANGE MUFFINS



INGREDIENTS

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| 11 oz. all-purpose flour (by weight) | 1 large egg and 1 egg yolk |
| 2 tsp baking powder | ½ cup vegetable oil |
| 1 tsp baking soda | 1 cup plain yogurt |
| 1 pinch salt | ¾ cup dried cranberries |
| 3¾ oz. granulated sugar (by weight) | ¼ cup orange zest |

DIRECTIONS

Preheat oven to 375 degrees. Sift together flour, baking powder, baking soda, and salt in a large mixing bowl. In a separate bowl, mix together sugar, eggs, vegetable oil, and yogurt. Pour the wet ingredients over the dry. Mix very gently until mixture just comes together. Lumps are fine. DO NOT OVERMIX. Bake for 18-22 minutes, or until a toothpick inserted in the center comes out clean. When done, flip muffins on their sides in the pan immediately to cool.

Serving Size: 12 Yield: 5 ounces