

Zucchini Bread Recipes

Cranberry Orange Muffins - Bakery Style Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt

Wet Ingredients

- [ ] ½ cup unsalted butter, softened
- [ ] ½ cup honey
- [ ] 2 large eggs
- [ ] ¾ cup buttermilk
- [ ] Zest of 1 orange
- [ ] 1 tbsp lemon juice

Add-ins

- [ ] 1 cup fresh cranberries, rinsed and patted dry

Instructions

1. Preheat the oven to 375°F (190°C) and line a 12-cup muffin tin with paper liners.



2. In a bowl, whisk together flour, baking powder, baking soda, and salt; set aside.



3. In a larger bowl, beat the softened butter with honey until light and fluffy; add eggs one at a time, mixing well.



4. Stir in the buttermilk, orange zest, and lemon juice until the mixture is smooth.



5. Fold the dry ingredients into the wet mixture just until combined; avoid over-mixing.



6. Gently fold in the cranberries, letting a few stay on the surface for a burst of color.



7. Spoon batter into the muffin cups, filling each about three-quarters full.



8. Bake for 18-20 minutes, or until a toothpick inserted near the center comes out clean.



9. Allow muffins to cool in the tin for 5 minutes, then transfer to a wire rack to finish cooling.



Nutrition per serving

210 kcal	4 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks a little thick, add a splash more buttermilk.
- For extra sparkle, brush tops with a thin orange glaze after baking.
- These muffins freeze well; wrap individually before storing.