

Zucchini Bread Recipes

Cranberry Orange Muffins with Streusel Topping

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
- [ ] ½ cup brown sugar

Wet & Mix-Ins

- [ ] 2 large eggs, room temperature
- [ ] ¾ cup melted butter
- [ ] ¼ cup honey
- [ ] ¼ cup orange juice
- [ ] Zest of 1 large orange
- [ ] 1 cup fresh cranberries, halved

Streusel Topping

- [ ] ¼ cup cold butter, diced
- [ ] 1/3 cup brown sugar
- [ ] 1/3 cup all-purpose flour
- [ ] ¼ tsp cinnamon

Instructions

1. Preheat oven to 375°F (190°C). Line a 12-cup muffin tin with paper liners.
2. In a bowl, whisk together flour, baking powder, baking soda, salt, and brown sugar; set aside.
3. In a larger bowl, beat eggs, then stir in melted butter, honey, orange juice, and orange zest until smooth.
4. Gently fold the dry ingredients into the wet mixture, being careful not to over-mix; the batter should be slightly lumpy.
5. Add the halved cranberries and stir just to distribute.
6. For the streusel, combine cold butter, brown sugar, flour, and cinnamon with fingertips until crumbly.
7. Spoon batter into liners, fill about ¾ full, then sprinkle generous amounts of streusel on each.
8. Bake 18-20 minutes until tops are golden and a toothpick inserts clean; let cool 5 minutes before removing.

Nutrition per serving

210 kcal	4 g	28 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- The batter can be prepared a day ahead and refrigerated, then baked fresh in the morning.
- If you prefer extra tartness, toss cranberries with a teaspoon of sugar before folding in.
- For a richer crumb, replace half the butter with melted coconut oil.