

Zucchini Bread Recipes

Cranberry Orange Yogurt Muffins

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

Ingredients

Main Ingredients

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 cup rolled oats
- [ ] 2 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup fresh cranberries, rinsed
- [ ] Zest of 1 large orange
- [ ] 1/3 cup honey
- [ ] 1/2 cup Greek yogurt
- [ ] 1/3 cup olive oil
- [ ] 2 large eggs
- [ ] 2 tbsp fresh lemon juice

Instructions

1. Preheat the oven to 350°F (175°C) and line a 12-cup muffin tin with paper liners.



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



3. In a separate bowl, combine honey, yogurt, oil, and eggs; beat until smooth, then stir in orange zest and lemon juice.



4. Fold the dry ingredients into the wet mixture just until incorporated; gently fold in cranberries.



5 Spoon batter into the liners, filling each three-quarters full. Bake for 18-20 minutes, or until a toothpick inserted comes out clean.



Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks too thick, add a splash of milk.
- For a streusel finish, sprinkle a mixture of brown sugar, flour, and butter before baking.
- These muffins taste wonderful with a drizzle of orange glaze after cooling.