

Yield: 12

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CRANBERRY-ORANGE PECAN MUFFIN

PREP TIME: 20 MIN COOK TIME: 20 MIN TOTAL TIME: 40 MIN

A delightful and festive muffin for the holiday season, or any time you want a tasty treat. Read through the recipe to make sure you have all the ingredients and tools. You will need a large bowl to mix everything together, two smaller bowls, a large spoon or spatula for mixing plus measuring cups and spoons.

INGREDIENTS

For the Muffins

- 2 cups unbleached, all-purpose flour
- 1 Tablespoon baking powder
- 1/2 teaspoon allspice
- 3/4 teaspoon sea salt
- 1 cup granulated sugar
- 1 large egg, beaten and at room temperature
- 1/2 cup pure orange juice
- 1/2 cup skim milk (we use skim, but you can use what you have on hand)
- 2 teaspoons orange flavoring
- 1/3 cup unsalted butter, melted
- 2 Tablespoons grated orange peel
- 1 1/2 cups dried, whole cranberries
- 1/2 cup chopped pecans (we used a fine chop)

Streusel Topping (Optional, but recommended)

- 1/3 cup unbleached, all-purpose flour
- 1/3 cup granulated sugar
- 1/4 teaspoon sea salt
- 3 Tablespoons unsalted butter, softened (not melted)

Orange Drizzle (Optional, but recommended)

- 1 cup confectioners' (powdered) sugar
- 2 Tbs pure orange juice
- If it's a little dry, or you want a thinner consistency, add a little more orange juice, one teaspoon at a time.

INSTRUCTIONS

For the Streusel

1. If you are using the streusel, mix together before you start on the muffins.
2. Sift together the dry ingredients
3. Then, using a fork or your fingers, add the butter and mix together until crumbly.
4. Set aside.

For the Muffins and Orange Drizzle

1. Preheat the oven to 400° F before you start mixing the muffins.
2. Sift the first five (dry) ingredients together
3. Stir in the egg, juice, orange flavoring, milk, and melted butter, just until moistened. Do not overmix!
4. Gently fold in the cranberries and pecans, just until incorporated. Do not overmix!
5. Using a spoon, or measuring scoop (ice cream scoop), fill paper-lined muffin tins (or use a baking spray without liners).
6. Sprinkle evenly with streusel topping, if you are using it.
7. Bake for approximately 20 minutes. Times may vary depending on oven, so if your oven runs hot, check after 18 minutes.

8. Remove from oven and allow to cool in pans for 1-2 minutes before removing to finish cooling on racks.
9. If using the glaze, whisk together the powdered sugar and orange juice, then drizzle over cooled muffins.
10. Enjoy! These freeze well and can be stored for a few days under a covered dish or in an airtight container. For best results for frozen muffins, thaw at room temperature.

NOTES:

- Unless a recipe calls for buttermilk, cream, or other heavy dairy product, we always use skim milk because that is what we keep on hand. You can substitute 1% or 2% milk.
- Unless a recipe, for some reason, specifically calls for salted butter, always use unsalted.
- If you don't have orange flavoring, you can leave that out. It will make a difference to the final flavor, but the muffins will still taste good.
- You can use dried, grated orange peel if you do not have fresh oranges.
- When a recipe calls for softened or melted, do it. If you cut cold butter into small chunks or strips, it will soften much faster. When melting butter on the stove, do so at a low temperature and remove from heat the second the last of it has melted. If melted in a microwave, we recommend a lower power level and covering the dish with a small plate to prevent it from making a mess.

Nutritional info may vary based on the type of ingredients used. If you have specific dietary needs or restrictions, you may need to calculate the nutritional info based on the exact ingredients you use. For example, not using the streusel or glaze will decrease the calorie, fat, sugar, etc. counts.