

Clementine-Cranberry Muffins by Lynn's Recipes



Lynn demonstrates how to make Clementine-Cranberry Muffins. This is a simple muffin recipe using ingredients that are very prevalent this time of year. Great for breakfast. Adapted from Nigella Lawson.

Makes 12 Muffins

Ingredients:

- 1-2/3 cups all purpose flour
- 2-1/2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ cup sugar
- 1 teaspoon cinnamon
- ¼ teaspoon ground nutmeg
- 2 clementines
- ½ cup milk
- 1/3 cup vegetable oil
- 1 egg
- 1-1/2 cups dried cranberries

For the topping:

- 1 Tablespoon turbinado sugar (raw sugar), optional

Preheat oven to 400°. Line a muffin pan with cupcake liners or spray with cooking spray. Set aside.

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Measure the flour, baking powder, baking soda, sugar, cinnamon and nutmeg into a large bowl; grate the zest of the clementines over and combine.

Into the ½ cup of milk, squeeze the juice of the clementines. Add the oil and egg and lightly beat until just combined.

Pour this liquid mixture into the bowl of the dried ingredients and stir until combined. Do not over mix.

Fold in the cranberries, then using an ice cream scoop or spoons, put the batter into the prepared muffin pan and sprinkle with the sugar on top.

Bake in the oven for 20 minutes or until a toothpick comes out clean.

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