

Cranberry Muffins



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids $\frac{1}{4}$ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

Ingredients

- 1 heaping cup cranberries, coarsely chopped
- $\frac{3}{4}$ cup sugar, divided
- 3 cups [Flourish Flour](#)
- 3 $\frac{1}{2}$ Tsp baking powder
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ tsp baking soda
- $\frac{1}{2}$ cup butter
- 1 large egg, room temperature
- 1 $\frac{1}{2}$ cups buttermilk, room temperature
- 2 Tbsp thawed orange juice concentrate

Instructions

1. Preheat oven to 375°F. Combine cranberries with $\frac{1}{4}$ cup sugar; set aside. Sift together flour, remaining sugar, baking powder, salt, and baking soda. Cut in butter until mixture resembles coarse meal.
2. Lightly beat together egg, buttermilk, orange juice concentrate. Add egg mixture and sweetened cranberries to dry ingredients, stirring just until well-combined. Spoon batter into 18 buttered muffin cups, filling two-thirds full. Bake until a toothpick inserted in muffins comes out clean, about 25 minutes.
3. For cranberry butter, puree dried cranberries in food processor or blender. Add sugar, butter and lemon juice, process until smooth. Refrigerate until serving.