

Cranberry Orange Muffins / Bread

by Kristina Wolter

You will need:

- 1 package of Whole Note Create-a-Muffin Mix
- 2 large eggs
- 1/3 cup of vegetable oil
- 3/4 cup of orange juice
- 1 cup of fresh or frozen cranberries
- Optional: 1 tbs of fresh orange zest



Preheat oven to 350°.

Grease (or line with liners) a 12-cup muffin pan –or– grease a large loaf pan.

1. In a mixing bowl, beat eggs, oil and orange juice.
2. Add Create-a-Muffin Mix.
3. Fold in orange zest and cranberries, stir until well blended.
4. Spoon batter into muffin cups or loaf pan.
5. Muffins: Bake for 25 minutes, until golden brown.
Bread: Bake for 45-60 minutes, until golden brown and firm to the touch

