



Long Livo

Cranberry Orange Yogurt Muffins

15 min
Prep time

8
Servings

20 min
Cook time

Easy
Difficulty

35 min
Total time

American
Cuisine

Ingredients

Dry Ingredients

- ☐ 2 cups all-purpose flour
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt
- ☐ 1/2 cup rolled oats

Wet Ingredients

- ☐ 1 cup plain Greek yogurt

- ☐ 1/2 cup honey
- ☐ 2 large eggs
- ☐ 1/4 cup fresh orange juice
- ☐ 2 tbsp orange zest
- ☐ 1/4 cup melted butter

Add-ins

- ☐ 1 cup dried cranberries
- ☐ 1 tbsp lemon juice

Instructions

- 1 Pre-heat 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 large bowl, combine yogurt, honey, eggs, melted butter, orange juice, zest, and lemon juice; beat until smooth.
- 4 Gently fold the dry mixture into the wet batter, then add the cranberries, being careful not to over-mix.
- 5 Spoon batter into the liners, filling each about three-quarters full. For an easy finish, check out this easy recipe link.
- 6 Bake for 18-20 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool 5 minutes before removing.

Nutrition per serving

210 kcal
Calories

5 g
Protein

30 g
Carbs

8 g
Fat

Tips & notes

- If you prefer a sweeter muffin, drizzle a little extra honey on warm muffins.
- A pinch of nutmeg adds a subtle warmth that complements the orange.
- These muffins freeze well; just reheat briefly in the oven before serving.