



Long Livo

Orange Cranberry Muffins – Easy Homemade Treat

15 min

Prep time

12

Servings

20 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Dry Ingredients

- ☐ 2 cups all-purpose flour
- ☐ 1 ½ tsp baking powder
- ☐ ½ tsp baking soda
- ☐ ¼ tsp salt
- ☐ Zest of 1 large orange

Wet Ingredients

- ☐ ¾ cup buttermilk

- ☐ 1/3 cup honey
- ☐ ¼ cup melted butter
- ☐ 2 large eggs
- ☐ 1 tsp vanilla extract
- ☐ 2 tbsp fresh orange juice

Add-ins

- ☐ 1 cup dried cranberries
- ☐ Optional: 2 tbsp chopped walnuts

Instructions

- 1 Preheat the oven to 375°F (190°C) and line a muffin tin with paper liners.
- 2 In a bowl, whisk together flour, baking powder, baking soda, salt, and orange zest; set aside.
- 3 In a separate bowl, beat the butter with honey, then add eggs one at a time, followed by vanilla, orange juice, and buttermilk.
- 4 Gently fold the wet mixture into the dry ingredients until just combined; stir in cranberries and optional walnuts.
- 5 Divide batter evenly among the liners, sprinkle a few extra cranberries on top, and bake for 18-20 minutes until golden and a toothpick comes out clean.

Nutrition per serving

210 kcal

Calories

4 g

Protein

31 g

Carbs

9 g

Fat

Tips & notes

- If you prefer extra sweetness, drizzle a thin glaze of honey mixed with orange juice after cooling.
- For a crunchy finish, add a pinch of coarse sugar to the tops before baking.
- These muffins are best enjoyed warm, when the citrus aroma is most pronounced.