

# Crave-able Cranberry Muffins

Simple and delicious! These muffins are fluffy and moist, perfect for a winter treat, or any time for that matter! 12 regular sized muffins can be made in about 30 minutes!

## Ingredients:

- 1-3/4 cups All-purpose Flour (*included in dry ingredients bag*)
- 8 Tablespoons White Granulated Sugar (*included in dry ingredients bag*)
- 2-1/2 Teaspoons Baking Powder (*included in dry ingredients bag*)
- 1 cup Fresh Cranberries (or 3/4 Cup of Dried Cranberries) (*included in separate bag*)
- 1/4 Teaspoon Salt (*included in dry ingredients bag*)
- 1 Large Egg (at room temp)
- 3/4 Whole Milk
- 1/3 Cup Vegetable Oil

## Instructions:

1. If using dried cranberries, Re-hydrate dried cranberries. Boil about 2 cups of water and pour into a small bowl. Add dried cranberries to hot water and let them sit for approx. 10 minutes.
2. Pour contents of the dry ingredients bag into a large bowl, and mix them thoroughly.
3. In a separate, smaller bowl, mix the milk, oil and egg together
4. Make a small hole in the dry ingredients, and mix in the bowl of oil, milk and egg. Mix ingredients until everything is moist.
5. Remove cranberries from water, and add berries to the muffin mixture.
6. Grease muffin tin with butter or baking spray. Mix will make 12 regular or 6 jumbo muffins.
7. Fill each muffin cup about 3/4 of the way full, and bake at 400 degrees (F) for 18 minutes (22 minutes for jumbo muffins)
8. Let cool for about 6 minutes and enjoy!