

Helergon Kitchen

Cranberry Orange Muffins – Easy Sweet Baked Treat

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- ▢ 2 cups all-purpose flour
- ▢ 1 tsp baking soda
- ▢ ½ tsp baking powder
- ▢ ¼ tsp salt
- ▢ 1 tsp ground cinnamon

Wet Ingredients

- ▢ ½ cup unsalted butter, softened
- ▢ ¼ cup honey
- ▢ 2 large eggs
- ▢ ½ cup buttermilk
- ▢ Zest of 1 large orange
- ▢ 2 tbsp fresh lemon juice

Add-Ins

- ▢ ¾ cup dried cranberries
- ▢ Optional: ¼ cup toasted almond slivers

Instructions

1. Preheat oven to 375°F (190°C) and line a 12-cup muffin tin with paper liners.
2. In a medium bowl, whisk together flour, baking soda, baking powder, salt, and cinnamon.
3. In a large bowl, cream butter and honey until light and fluffy; add eggs one at a time, beating well after each.
4. Stir in orange zest, lemon juice, and buttermilk until just combined.
5. Fold the dry ingredients into the wet mixture gently, then sprinkle in cranberries and optional almonds.
6. Divide batter among muffin cups, smoothing the tops; bake 18–20 minutes until a toothpick comes out clean.
7. Allow muffins to cool in the tin for five minutes, then transfer to a wire rack. Serve warm.

Nutrition per serving

210 kcal	3 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix; a few lumps are fine.
- If you prefer a sweeter muffin, increase honey by 1-2 tbsp.
- For extra orange flavor, drizzle a thin honey-orange glaze while muffins are still warm.