

Helergon Kitchen

Gluten Free Cranberry Orange Muffins with Orange Glaze

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

Ingredients

Main Ingredients

- [ ] 2 cups gluten-free flour blend
- [ ] 1/2 cup honey
- [ ] 1/3 cup melted coconut oil
- [ ] 2 large eggs, room temperature
- [ ] 1/2 cup fresh orange juice
- [ ] Zest of 2 oranges
- [ ] 1 tsp vanilla extract
- [ ] 1 cup dried cranberries
- [ ] 1 tsp ground cinnamon
- [ ] 1/2 tsp baking soda
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt

For the Glaze

- [ ] 1/2 cup powdered sugar
- [ ] 2 tbsp fresh orange juice
- [ ] 1 tsp honey

Instructions

1. Preheat the oven to 350°F (175°C) and line a 12-cup muffin tin with paper liners.
2. In a large bowl, whisk together the gluten-free flour, baking soda, baking powder, salt, and cinnamon.
3. In another bowl, beat the eggs, then stir in honey, melted coconut oil, orange juice, zest, and vanilla until smooth.
4. Fold the wet mixture into the dry ingredients just until combined; gently stir in the cranberries.
5. Spoon batter into the liners, filling each about three-quarters full, then bake for 18-20 minutes until a toothpick comes out clean.
6. While the muffins are cooling, whisk together the glaze ingredients and drizzle over warm muffins for a glossy finish.

Nutrition per serving

210 kcal	4 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems thick, add a splash more orange juice.
- For extra shine, let the glaze set for a few minutes before serving.
- A pinch of nutmeg can add an extra layer of warmth.