



Cranberry Muffins



Great Because...

Tasty finger food and new texture for your little one.

Prepare in... 15 mins

Cooks in... 25 mins,

Serves... 24

Ingredients

- 100g dried cranberries
 - 220g plain flour
 - 1/2 teaspoon ground cinnamon
 - 1 teaspoon baking powder
 - 1 teaspoon baking soda
 - 115g melted butter or coconut oil
 - 100g plain yoghurt
 - 1/2 cup (125g) applesauce
 - 2 medium eggs, whisked
- 1 orange – juice and zest

How To Make

- Preheat the oven to 180°C
- Line a 12 hole muffin tin or 24 hole mini muffin tin with cases
- Boil some water in the kettle and pour it over the cranberries in a small bowl for 5 minutes, then drain. This helps them to plump up and be a bit more juicy in the muffins
- In a large bowl, whisk together the flour, cinnamon, baking powder and baking soda
- In another bowl, whisk together the melted butter or coconut oil, yoghurt, applesauce, eggs and orange juice/zest
- Fold the wet ingredients into the dry ingredients. Then fold in the cranberries
- Fill the cases to 2/3rds full and bake until lightly golden and springy to the touch. Mini muffins will need around 15-20 minutes while standard ones will need 20-25 minutes
- Serve once cooled.

