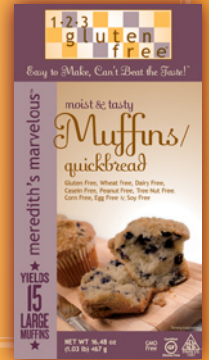


CRANBERRY ORANGE bread/muffins



1 package 1-2-3 Gluten Free® Meredith's Marvelous Muffin/Quickbread Mix
½ cup unsalted butter/unsalted margarine, melted
1 cup milk or milk substitute
2 large eggs, room temperature
1 tsp. orange extract
Zest of one orange (optional)
1¼ cup cranberries (fresh or frozen and NOT defrosted)

- ① Preheat oven to 350° F.
- ② Spray muffin tins or loaf pan with non-stick spray.
- ③ Pour first six ingredients into bowl of mixer with paddle attachment. Mix until fully incorporated. Add cranberries and stir in by hand.
- ④ Scoop batter into muffin tins or loaf pan and spread evenly. If using muffin tins, fill any empty parts of muffin tin with water to promote even baking.
- ⑤ Bake loaf for 50-60 minutes or muffins for 20 minutes, or until toothpick inserted in center comes out clean. Baking times may vary with different appliances.
- ⑥ Cool in pan for 5 minutes. Invert onto rack. Cool and serve.

Makes 1 loaf or 15 large muffins.

