



Orange Cranberry Nut Muffins

These muffins are so good and only take about 30 minutes to make!

Ingredients

Muffin mixture

- 1 cups of flour
- ½ cup of sugar
- 1 ½ tsp of baking powder
- 1 ½ tsp of baking powder
- 1 egg
- ¾ cup of orange juice
- 2 tsp grated orange peel
- 4 tbsp of oil
- ¾ cup of cranberry sauce
- 1/3 cup of chopped walnuts

Glaze

- 1/3 cup of powdered sugar
- 1 tbsp of water

Instructions

1. Wash your hands.
2. Preheat the oven to 425 degrees.
3. Add muffin liners to muffin tin and set aside.
4. Add flour to a bowl.
5. Add in sugar, baking powder and baking soda.
6. Add egg to a separate bowl.
7. Add orange juice in with the egg.
8. Add oil and orange peel to the egg bowl.
9. Mix ingredients.
10. Add the wet ingredients to the dry ingredients.
11. Mix them together.
12. Add cranberry sauce.
13. Add walnuts.
14. Fill your muffin tins with the muffin mixture.
15. Put muffin tin in the oven for 15 minutes or until cooked through.
16. Put powdered sugar in a bowl.
17. Add the water to powdered sugar and mix.
18. Take muffins out of the oven and paint on glaze while they're still warm.
19. Enjoy your yummy muffin!

Tips for Success

- If your glaze hardens up before you can brush it on the muffins, heat it up for about 15 seconds and it will turn liquid again!