

Helergon Kitchen

Cranberry Orange Muffins – Bakery-Style Recipe

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
- [ ] 1/2 cup brown sugar
- [ ] 2 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt

Wet Ingredients

- [ ] 1/2 cup unsalted butter, melted
- [ ] 2 large eggs
- [ ] 1/2 cup orange juice
- [ ] 1 tbsp orange zest
- [ ] 1/2 cup buttermilk
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice

Add-Ins

- [ ] 1 cup fresh cranberries
- [ ] Optional: 1/4 cup chopped walnuts

Instructions

1. Preheat the oven to 375°F (190°C). Line a 12-cup muffin tin with paper liners.
2. In a large bowl, whisk together flour, brown sugar, baking powder, baking soda, and salt.
3. In another bowl, combine melted butter, eggs, orange juice, orange zest, buttermilk, vanilla, and lemon juice; mix until smooth.
4. Pour the wet mixture into the dry ingredients; stir gently until just combined—lumps are fine.
5. Fold in the cranberries (and walnuts if using) with a spatula, being careful not to crush the berries.
6. Spoon batter into the prepared tin, filling each cup about three-quarters full.
7. Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean.
8. Allow muffins to cool in the pan for 5 minutes, then transfer to a wire rack to cool completely.

Nutrition per serving

210 kcal	3 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter muffin, increase brown sugar by 2 tablespoons.
- For extra citrus zing, drizzle a thin glaze of powdered sugar mixed with orange juice after cooling.
- These muffins freeze well; reheat in a toaster oven for a fresh-out-of-the-oven feel.