

# CRANBERRY BREAKFAST MUFFINS

Makes 12 muffins

2 cups flour  
2/3 cup sugar  
2 teaspoons baking powder  
1/4 teaspoon salt  
1 cup chopped cranberries  
2/3 cup margarine (melted)  
1/2 teaspoon grated orange rind  
1/2 vanilla extract  
1 egg

Mix flour, sugar, baking powder and salt. Add chopped cranberries into the mixture. In a separate bowl, whisk melted butter and egg and add orange and vanilla flavors in.

Pour the mixture in with the dry ingredients. Stir just until the batter is moist.

Spoon the batter into 12 greased muffin cups. Bake at 400 F (200 C) for 18 minutes.

Remove muffins from the pan. Let cool a bit and serve with breakfast.



*\* by sparkling ink*