

Steve's Classic Orange Cranberry Muffins

Ingredients

2 Large Oranges
Orange Juice
¼ Cup Oil
1 Egg Beaten
½ Cup Dried Cranberries
2 Cup Flour
¾ Cup Sugar
Zest of one Orange
1 ½ tsp Baking Powder
½ tsp Baking Soda
1 tsp Salt
½ Cup Chopped Pecans

Preheat oven to 350 degrees. Zest one of the two oranges. Peel the oranges and process in a food processor. Blend until nearly smooth. Add orange juice to make one cup. Add the oil, egg and cranberries to the orange juice mixture. Mix the dry ingredients with a spatula. Add the orange/cranberry mixture to the dry ingredients and mix well. Place the batter into each muffin cup. Bake for 25 – 30 minutes or until golden brown.

Serve warm.

(Makes 12 muffins)