

# Cranberry Orange Muffins

## Ingredients

- 1 cup Original Mix
- 1 cup all-purpose flour
- 1/3 cup granulated sugar
- 2 tsp baking powder
- 1/2 tsp ground cinnamon
- 1 cup 2% milk
- 1/3 cup vegetable oil
- 1 egg, slightly beaten
- 1 tbsp fresh orange zest
- 1 tsp vanilla extract
- 3/4 cup sweetened dried cranberries

## How to make it

1. Preheat oven to 400°F.
2. Spray 12 medium muffin cups with nonfat cooking spray or line with paper baking cups.
3. For muffin, combine pancake mix, flour, sugar, baking powder and cinnamon in medium bowl.
4. In small bowl, combine milk, oil, egg, orange zest and vanilla; add to flour mixture.
5. Mix just until dry ingredients are moistened. Mix in cranberries just until blended.
6. Fill muffin cups 3/4 full. Bake 18-20 minutes or until toothpick inserted in center comes out clean.
7. Cool 2 minutes in pan. Remove to cooling rack.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	18-20 min	28 min	12

## Made with



Original Mix