

# Whipped

FOOD DRINK AND CONVERSATION  
FROM AROUND THE TABLE

## **Cranberry Orange Muffins**

2 cups flour  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup (1 stick) unsalted butter, melted and cooled  
2/3 cup sugar  
2 large eggs  
1 teaspoon pure vanilla extract  
3 teaspoons grated orange zest  
1 cup buttermilk  
1 1/2 cup fresh cranberries

Preheat oven to 375. Grease muffin cups or line with paper liners. Combine flour, baking powder, baking soda and salt in a medium mixing bowl. Whisk together cooled melted butter, sugar, eggs, vanilla, orange and buttermilk in a separate mixing bowl. With a wooden spoon, stir in the flour mixture until just combined. Fold in cranberries. Fill each muffin cup about three-quarters full. Bake until golden and a toothpick comes out clean (20-24 minutes). Let the pan sit for 5 minutes and then turn onto a wire rack to cool.