THE J.M. SMUCKER Co

Cranberry Lemon Muffins

Prep Time	Cook Time	Serves	Difficulty
20 mins	25 mins	12	N/A

Ingredients

- **Muffin:**
- 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) granulated sugar
- 2 tsp (10 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 egg
- 1 1/4 cups (300 mL) buttermilk
- 1/3 cup (75 mL) Canola or Vegetable Oil
- 1/3 cup (75 mL) liquid honey
- 2 tsp (10 mL) grated lemon zest
- 1 cup (250 mL) cranberries, fresh or frozen
- **Glaze (Optional):**
- 2/3 cup (150 mL) icing sugar
- 4 tsp (20 mL) lemon juice

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease or line 12 cup muffin pan with paper liners.

Step 2:

Muffin: Combine flour, sugar, baking powder, baking soda and salt in a large bowl.

Step 3:

Whisk egg, buttermilk, oil, honey, and lemon zest in a separate large bowl.

Step 4:

Add flour mixture to egg mixture. Stir just until dry ingredients are moistened. Fold in cranberries.

Step 5:

Spoon batter into prepared muffin cups.

Step 6:

Bake in preheated oven for 20 to 25 minutes, or until a toothpick inserted in centre of muffin comes out clean.

Step 7:

Glaze: Combine icing sugar and lemon juice in a small bowl, adding enough juice to make a smooth spreading consistency. Spread on warm muffins.

Images

