

Cranberry Orange Muffins

Ingredients:

1/3 cup sugar
1 egg
2/3 cup orange juice
1/3 cup milk or milk substitute
2 tbsp butter or margarine melted
2 tbsp canola oil
1 tbsp orange zest
1/2 cup dried cranberries

Directions (for mini loaves and muffins): Preheat oven to 200 degrees. Pour sugar into mixing bowl, add egg and mix on high for 2 minutes. Add 1 1/2 cup of flour mix slowly, alternating with orange juice and milk. Add canola oil and butter and mix thoroughly. Add cranberries. Pour mix into pregreased baking pan, filling 3/4 full. Bake at 200 degrees for 20 minutes. Leaving pan in, Increase oven temperature to 350 degrees and cook for an additional 8-10 minutes. Serve after cooling. Final product may be stored in freezer safe bag for up to 3 months. Reheat at 350 degrees for 5-6 minutes. Makes 6 mini loaves or 10-12 muffins.