

CRANBERRY NUT MUFFINS

Makes 12 muffins

- 292 g all-purpose flour
- 50 g sugar
- 50 g light brown sugar
- 2½ tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- ½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- Pinch ground allspice, optional
- 240 ml buttermilk
- ½ C orange marmalade
- 75 g unsalted butter, melted and cooled
- 1 large egg
- 250 g coarsely chopped fresh cranberries
- 63 g coarsely chopped walnuts or pecans



1. Preheat the oven to **200°C**.
2. Grease a muffin tin or spray with baking spray, or line the cups with paper liners. Depending on the size of your muffin cups, this recipe will make 12 to 15 muffins.
3. In a large bowl, combine the **flour**, granulated and brown **sugar**, **baking powder**, **soda**, **salt**, **cinnamon**, **nutmeg**, and **allspice**, if using. Stir to blend the dry ingredients thoroughly.
4. In another bowl, whisk the **buttermilk** with the **marmalade**, the melted **butter**, and the **egg** until well blended.
5. Add the wet mixture to the dry mixture and stir just until well moistened.
6. Fold in the chopped **cranberries** and **walnuts** or pecans.
7. Spoon the batter into the prepared muffin cups, filling them about two-thirds to three-quarters full. If desired, sprinkle about ¼ tsp of the cinnamon-sugar mixture over each muffin.
8. Bake the muffins for **about 20 minutes**, or until a toothpick inserted in the center of a muffin comes out clean.
9. **Cool in the pan for about 5 minutes**, then turn out onto a rack to cool completely.