

The Best Cranberry Orange Muffins: Moist, Tangy, and Bakery-Style

The Best Cranberry Orange Muffins: A Zesty Morning Treat



OVEN
375°F

TIME
22 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

The Muffin Batter:

All-purpose flour (2 cups): The sturdy base for our muffins.

Cranberries (1 cup): Fresh or frozen. If using frozen, do not thaw them!

Granulated sugar (¾ cup): Provides sweetness to balance the tart berries.

Unsalted butter (½ cup): Melted and cooled to room temperature.

Large eggs (2): Room temperature eggs emulsify better into the batter.

Orange juice (¾ cup): Freshly squeezed is best for that vibrant punch.

Orange zest (1 large orange): This is where most of the aroma lives.

Baking powder (2 tsp) & Baking soda (½ tsp): Our leavening agents for a high rise.

Salt (½ tsp): To enhance all the other flavors.

Vanilla extract (1 tsp): Adds depth and warmth.

Milk (... cup): To adjust the consistency of the batter.

Optional Toppings:

Coarse sugar (2 Tbsp): For that crunchy, professional bakery lid.

Orange Glaze: A simple mix of powdered sugar and orange juice.

DIRECTIONS

- 1. Prep the : Oven:** Preheat your oven to 375°F (190°C). This higher temperature helps the muffins spring up quickly, creating those beautiful domed tops. Line a standard 12-cup muffin tin with paper liners or grease them well.
- 2. Mix : Dry Ingredients:** In a large mixing bowl, whisk together the flour, baking powder, baking soda, salt, and orange zest. Pro Tip: Rubbing the orange zest into the sugar with your fingers before adding the flour releases the essential oils for maximum flavor.
- 3. Mix : Wet Ingredients:** In a separate medium bowl, whisk together the melted butter, sugar, eggs, orange juice, milk, and vanilla extract until the mixture is pale and smooth.
- 4. Combine:** Gently fold the wet ingredients into the dry ingredients using a spatula. Stop as soon as you see no more streaks of flour. Overmixing leads to tough, rubbery muffins!
- 5. Fold in : Berries:** Gently fold in your halved cranberries. If they are frozen, work quickly so they don't bleed pink streaks into your batter.
- 6. Fill the : Tin:** Divide the batter evenly among the 12 muffin cups. They should be about ¾ full. Sprinkle the tops generously with coarse sugar if you want that crunch.
- 7. Bake:** Bake for 18-22 minutes. You'll know they are done when the tops are golden brown and a toothpick inserted into the center comes out clean.
- 8. Cool:** Let the muffins sit in the tin for 5 minutes before transferring them to a wire rack to cool completely.

SWAPS & NOTES

The Flour: You can swap 1/2 cup of the all-purpose flour for whole wheat pastry flour if you want a nuttier taste, but for the fluffiest result, stick to all-purpose.

The Fat: If you are out of butter, neutral oil (like canola) works, though you will lose that signature buttery flavor.

The Berries: If cranberries are too tart for you, you can do a 50/50 split with blueberries.

If you're looking for more ways to use fruit in baking, check out my favorite banana bread recipe.

TIPS FOR SUCCESS

Halve the Cranberries: Cranberries are large and can create "air pockets" or soggy spots if left whole.

Slicing them in half ensures even distribution.

Room Temperature Ingredients: Make sure your eggs and milk aren't ice-cold, or they will cause the melted butter to seize up and clump.

The "Toothpick Test": Start checking at the 18-minute mark.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-best-cranberry-orange-muffins-moist-tangy-and-bakery-style/>