

## Cranberry Orange Muffins Recipe: Bright, Zesty, and Perfectly Moist

Cranberry Orange Muffins ??



**OVEN**  
**375°F**

**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

2 cups all-purpose flour  
1 cup cranberries (fresh or frozen, halved)  
3/4 cup sugar  
1/2 cup unsalted butter, melted and cooled  
2 large eggs  
1/2 cup orange juice  
Zest of 1 large orange  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon vanilla extract  
1/4 cup milk (or extra orange juice)  
Optional Topping:  
2 tablespoons coarse sugar  
Light orange glaze (powdered sugar + orange juice)

### DIRECTIONS

1. Preheat oven: Set to 375°F and line or grease a muffin tin.
2. Mix dry ingredients: In a large bowl, whisk flour, baking powder, baking soda, salt, and orange zest.
3. Mix wet ingredients: In another bowl, whisk melted butter, sugar, eggs, orange juice, milk, and vanilla.
4. Combine: Gently fold the wet mixture into the dry ingredients until just combined.
5. Add cranberries: Fold in the cranberries carefully.
6. Fill muffin cups: Divide batter evenly, filling about 3/4 full.
7. Add topping: Sprinkle coarse sugar on top if desired.
8. Bake: Bake for 18-22 minutes until a toothpick comes out clean.
9. Cool and serve: Let cool slightly before serving.

### SWAPS & NOTES

Cranberries: Fresh or frozen both work-no need to thaw frozen berries.

Orange juice: Freshly squeezed gives the best flavor.

Milk: Can be replaced with more orange juice for a stronger citrus taste.

Butter: Melted butter keeps the muffins moist and rich.

### TIPS FOR SUCCESS

One of the most important tips is not to overmix the batter.

Mixing just until combined keeps the muffins soft and tender.

If using frozen cranberries, add them straight from the freezer to prevent excess moisture in the batter.

For bakery-style muffins, fill the cups generously and add a sprinkle of coarse sugar for a lightly crisp top.

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

Original recipe: <https://chefmaniac.com/cranberry-orange-muffins-recipe-bright-zesty-and-perfectly-moist/>