



Winning Cranberry Muffins

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Our town is the hub of all the area's large cranberry bogs, which are beautiful year-round. I've had this particular recipe for quite a while and have modified it over the years. These muffins are my husband's favorite, and my friends like them, too. It's a typical, hearty New England muffin! —Dorothy Bateman, Carver, Massachusetts

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 12 standard or 6 jumbo muffins.

Ingredients

1 cup fresh cranberries, quartered

8 tablespoons sugar, divided

1-3/4 cups all-purpose flour

2-1/2 teaspoons baking powder

1/4 teaspoon salt

1 large egg, room temperature

3/4 cup whole milk

1/3 cup vegetable oil

1 teaspoon grated lemon zest, optional

Cinnamon sugar

Directions

1. Sprinkle cranberries with 2 tablespoons sugar; set aside. Sift remaining sugar, flour, baking powder and salt into large bowl.
2. In another bowl, beat egg, milk and oil. Make a hole in center of dry ingredients; pour in liquid ingredients. Stir just until moistened. Add berries and, if desired, lemon zest. Fill 12 greased standard or 6 greased jumbo muffin cups. Sprinkle with cinnamon sugar.
3. Bake at 400° for 18 minutes for standard-size muffins or for 22 minutes for jumbo muffins.