

Cranberry Orange Muffins

½ c unsalted butter, softened
½ c granulated sugar
¼ c light brown sugar, packed
2 large eggs, room temperature
½ c Yogurt (I prefer Greek Yogurt Honey Flavored)
2 tsp vanilla extract
2 tsp orange Extract (optional)
Zest of two medium sized oranges, save about 2 - 3 Tbsp to sprinkle on top of muffins
1 tsp of baking soda
1 tsp of baking powder
2 tsp of ground cinnamon
½ tsp salt
1 and ¾ c of all purpose flour
¼ c orange juice
2 Tbsp of milk
1 and ½ c of fresh or frozen cranberries (do no thaw)

Preheat oven to 425 degrees. Spray a muffin pan with nonstick spray or line with cupcake liners. Set aside.

In a medium bowl, beat butter on high speed until smooth and creamy; you can use a stand mixer with the paddle attachment or handheld mixer. Add the granulated sugar and brown sugar and beat on high until creamed; takes about 2 minutes. Using a spatula, scrape down sides. Add the eggs, yogurt and vanilla extract. Beat on high speed until mixture is combined. Scrape down the sides, add orange zest and stir with a wooden spoon.

In another bowl, mix together baking soda, baking powder, cinnamon, salt and flour. Pour the wet ingredients into the dry ingredients and slowly mix with the wooden spoon. Add orange juice and milk and stir. Fold in cranberries.

Spoon batter into prepared muffin pan. Fill to the top. Top the batter with a few cranberries, orange zest and sprinkle with sugar. Bake for 20-25 minutes or until a toothpick comes out clean.