

Bite Spoon

Cranberry Orange Muffins with Streusel Topping

15 min Prep time	**20 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Muffin Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ½ cup brown sugar
- [ ] ¼ cup maple syrup
- [ ] ½ cup unsalted butter, melted
- [ ] 2 large eggs
- [ ] ¼ cup orange juice
- [ ] 2 tbsp orange zest
- [ ] 1 tsp ground cinnamon
- [ ] 1 cup fresh cranberries

Streusel Topping

- [ ] ¼ cup flour
- [ ] ¼ cup brown sugar
- [ ] 2 tbsp cold butter, diced
- [ ] 1 tsp cinnamon

Instructions

1. Preheat the oven to 375°F (190°C) and line a 12-cup muffin tin with paper liners.
2. In a bowl whisk together flour, baking powder, baking soda, salt, and cinnamon.
3. In another bowl beat melted butter with brown sugar, maple syrup, and eggs until smooth; stir in orange juice, zest, and orange juice.
4. Fold the dry ingredients into the wet mixture just until combined; gently fold in cranberries.
5. For the streusel, combine flour, brown sugar, cinnamon, and cold butter; rub with fingertips until crumbly.
6. Divide batter evenly into the liners, then sprinkle each with streusel. Bake 18-20 minutes until tops are golden and a toothpick comes out clean.
7. Allow muffins to cool in the pan 5 minutes, then transfer to a wire rack. Enjoy warm.

Nutrition per serving

320 kcal	5 g	42 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter muffin, add an extra tablespoon of maple syrup.
- A quick tip: brush the tops with a little extra melted butter before baking for extra shine.
- For extra zing, drizzle the finished muffins with orange glaze.