



Pecan Cranberry Muffins

Recipe by Cynthia Wenslow, Cyntillating.com

1 1/2 c ww flour
1/4 c wheat germ
3/4 oats
1/4 c dry milk
1/3 c brown sugar
2 tsp baking powder
1/2 tsp salt
2 eggs, lightly beaten with a fork
3/4 c milk
1/3 c butter, melted
1 c dried cranberries, plumped in water or Kirsch
1 c pecans
1 tbsp orange zest

Preheat the oven to 350F.

Mix the dry ingredients together in a medium bowl. Add the eggs, milk, and butter, and mix with a few quick strokes to combine. Fold in the cranberries, pecans, and orange zest. Be careful not to overmix.

Divide the batter into paper-lined muffin tins. Bake at 350F for 25-30 min or until golden brown.

Makes 12 muffins.

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