



The William Miller House
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Miller House Cranberry Orange Muffins

Special equipment: None

Ingredients

2 cups all-purpose flour	1/3 cup granulated sugar
1/2 cup firmly packed light brown sugar	3/4 cup orange juice
1/2 cup vacuum packed wheat germ with brown sugar and honey	1/3 cup vegetable oil
2 teaspoons baking powder	1 egg, lightly beaten
1/2 teaspoon baking soda	1 to 2 teaspoons freshly grated orange peel
1/2 teaspoon salt	1 teaspoon vanilla
1 cup fresh or thawed drained frozen cranberries	1/2 cup chopped pecans

Preheat oven to 375 degrees F. Grease large muffin cups with oil spray.

In a large bowl, stir together flour, brown sugar, wheat germ, baking powder, baking soda, and salt. In a small bowl, stir together cranberries and granulated sugar; let stand 2 minutes. In a medium bowl, stir together orange juice, oil, egg, orange peel, and vanilla until blended. Make a well in the center of dry ingredients; add cranberry mixture and orange juice mixture and stir just to combine. Stir in pecans.

Spoon batter into prepared muffin cups. Bake 25 – 30 minutes or until a cake tester inserted in the center of a muffin comes out clean.

Remove muffin tin or tins to wire rack. Cool 5 minutes before removing muffins from cups; finish cooling on rack. Serve warm or cool completely and store in an airtight container at room temperature. These muffins freeze well.

Makes 12 standard muffins or 6 oversize muffins.