

Treasure Barrel

Cranberry Orange Muffins with Streusel Topping

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

Ingredients

Muffin Batter

- [ ] 2 cups whole wheat flour
- [ ] 1/2 cup granulated sugar
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1/2 cup unsalted butter, melted
- [ ] 2 large eggs
- [ ] 1/2 cup orange juice
- [ ] Zest of 1 large orange
- [ ] 1 tbsp lemon juice
- [ ] 1 cup fresh cranberries

Streusel Topping

- [ ] 1/3 cup brown sugar
- [ ] 1/4 cup all-purpose flour
- [ ] 1 tsp cinnamon
- [ ] 3 tbsp cold butter, cubed
- [ ] Optional pinch of orange zest

Instructions

1. Preheat the oven to 375°F (190°C) and line a 12-cup muffin tin with paper liners.
2. In a large bowl whisk together flour, sugar, baking powder, baking soda, and salt.
3. In another bowl blend melted butter, eggs, orange juice, lemon juice, and orange zest until smooth.
4. Pour the wet mixture into the dry ingredients, stirring just until combined; fold in the cranberries gently.
5. For the streusel, combine brown sugar, flour, and cinnamon; cut in cold butter until crumbly, then stir in a pinch of zest.
6. Divide batter evenly among the liners, then sprinkle each with a generous layer of streusel.
7. Bake for 18-22 minutes, until a toothpick comes out clean and the tops are golden-brown.
8. Allow muffins to cool in the tin for 5 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal	3 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks too thick, add a tablespoon more orange juice.
- For extra crunch, toast the streusel lightly in a pan before sprinkling.
- These muffins freeze well; reheat in a toaster oven for a fresh-out feel.