

# Betty's Festive Cranberry Orange Muffins



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In this video, Betty demonstrates how to make her Festive Cranberry Orange Muffins. This is a wonderful bread to serve with your holiday dinner. It's nice and moist, and is bursting with Christmas flavors. (However, it is great anytime of the year!)

Ingredients:

2 cups self-rising flour

½ cup sugar

1 teaspoon orange zest (grated orange rind)

6-oz. container vanilla yogurt (You may use plain yogurt or orange-flavored yogurt.)

½ cup vegetable oil

2 eggs, well beaten

½ cup sweetened dried cranberries

½ cup pecan pieces (These should be small; you may chop them with an electric kitchen chopper.)

1 tablespoon cold butter

2 tablespoons flour

3 tablespoons sugar

In a large mixing bowl, combine 2 cups self-rising flour, ½ cup sugar, and 1 teaspoon orange zest. Make a well in the center of the mixture. In a small bowl, stir together 2 well-beaten eggs, a 6-oz. container vanilla yogurt, and ½ cup vegetable oil. Add to dry ingredient, stirring until just moistened. The batter will be thick and may contain some lumps. Gently fold in ½ cup dried cranberries and ½ cup chopped pecans. Spoon the batter into a greased and floured 12-cup muffin tin, putting the same amount in each cup. In a small bowl, place 1 tablespoon cold butter, 2 tablespoons flour, and 3 tablespoons sugar. Cut with a pastry blender or fork until crumbly. Sprinkle equal amounts over batter in muffin cups. Bake at 375 (F) for 20 to 25 minutes, or until golden. Remove from pans and place on wire racks, and let cool slightly. Place on a nice serving dish and serve while warm. These may be made ahead and frozen. Just thaw them overnight, and warm them in aluminum foil in the oven before serving. This is a magnificent bread to grace your Christmas table! I hope you enjoy it! --Betty