

Cranberry Sauce Muffins

Jacob · 28/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

18

Description

Leftover cranberry sauce is obviously great on turkey sandwiches and its even delicious warmed up and spooned over ice cream or pancakes but have you tried it in muffins This easy recipe for cranberry muffins uses a cup of your smooth or chunky leftover cranberry sauce The batter comes together in minutes and the moist sweet muffins are perfect for a postThanksgiving breakfast or snack

Ingredients

- - 2 cups all-purpose flour - ½ cup packed brown sugar - ¼ cup white sugar - 1 tablespoon baking powder - ½ teaspoon ground cinnamon - ½ teaspoon ground cardamom - ½ teaspoon salt - 1 cup leftover cranberry sauce - ¾ cup milk - ¼ cup vegetable oil - 1 large egg
- slightly beaten - 1 teaspoon vanilla extract

Instructions

1. Gather all ingredients. Allrecipes/Oana Ennis Preheat the oven to 400 degrees F (200 degrees C). Line 18 muffin cups with paper liners. Beat cranberry sauce
2. milk
3. oil
4. egg
5. and vanilla together in a bowl until well combined. Allrecipes/Oana Ennis Whisk flour
6. brown sugar
7. white sugar
8. baking powder
9. cinnamon
10. cardamom
11. and salt together in a separate bowl. Allrecipes/Oana Ennis Stir dry ingredients into wet ingredients until batter is just moistened. Allrecipes/Oana Ennis Allrecipes/Oana Ennis Pour into the prepared muffin cups. Allrecipes/Oana Ennis Bake in the preheated oven until golden brown
12. about 20 minutes. Allrecipes/Oana Ennis