



Farm Fresh Zucchini Cranberry Nut Muffins

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

12

Description

I created this original zucchini cranberry and nut muffin recipe to knock the socks off my farmer friend Steve who has kept me well supplied with zucchini

Ingredients

— - 6 tablespoons all-purpose flour - 1/4 cup brown sugar - 2 tablespoons butter - 1 cup white sugar - ½ cup margarine

— softened - 1 egg - 1 ½ teaspoons vanilla extract - 1 ½ cups all-purpose flour - 1 ½ teaspoons baking powder - ½ teaspoon baking soda - ¼ teaspoon salt - 1 cup grated zucchini - 1 cup cranberries - ½ cup walnut pieces

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Line a 12-cup muffin tin with liners. Make the topping: Mix flour and brown sugar together in a bowl. Cut in butter until the mixture resembles pea-sized crumbs. Make the muffins: Beat sugar and margarine in a large bowl with an electric mixer until light and fluffy. Beat in egg and vanilla. Mix flour
2. baking powder
3. baking soda
4. and salt together in a separate bowl; gradually beat into butter mixture. Fold in zucchini
5. cranberries
6. and walnuts. Spoon batter into the prepared muffin cups
7. filling nearly to the top. Sprinkle topping over each muffin. Bake in the preheated oven until a toothpick inserted into the center comes out clean
8. about 25 minutes.