

Orange Glazed Cranberry Muffins



Ingredients:

½ c. sugar
¼ c. orange juice
2½ c. flour
3½ tsp. baking powder
1 c. sugar
¾ tsp. salt
1 tsp. orange peel
1 c. dried cranberries
½ c. chopped pecans
½ c. Zoye
1¼ c. milk
1 egg

Mix ½ cup sugar and orange juice in small bowl. Set aside. Preheat oven to 350°. Spray muffin pans with cooking spray. Combine flour, baking powder, 1 cup sugar, salt, orange peel, cranberries, and pecans in a large bowl. Combine oil and milk in separate bowl and beat egg with liquid ingredients. Stir liquid into flour mixture just until blended. Fill muffin cups 2/3 cup full. Bake 20-25 minutes at 350°. Remove muffins from pan while still warm. Dip muffins in the sugar and orange juice mixture. Cool on wire rack.

Yield: 16 muffins.