



Sarah's Cran-Orange Streusel Muffins embrace the flavors of the upcoming holiday season with fresh cranberries and a punch of citrusy orange flavor. Sarah Nasello / The Forum

Cran-Orange Streusel Muffins

Makes: 12 muffins

Ingredients:

2 ½ cups all-purpose flour
4 teaspoons baking powder
½ teaspoon ground cinnamon
½ teaspoon salt
1 cup sugar
2 eggs, room temperature
½ cup canola oil
½ cup buttermilk
¼ cup orange juice
Zest of 2 oranges (about 2 ½ to 3 tablespoons)
1 teaspoon pure vanilla extract
1 ½ cups fresh cranberries (if using frozen, do not thaw), lightly dusted with flour

Streusel topping ingredients:

½ cup sugar
¼ cup all-purpose flour

4 tablespoons (½ stick) cold butter, cut into half-inch cubes
Zest of 1 orange (about 1 to 1 ½ tablespoons)

Directions:

Preheat oven to 425 degrees. Grease a 12-cup muffin tin with butter or cooking spray, coating the top of the pan as well as each cup.

In a medium bowl, whisk together the flour, baking powder, cinnamon and salt until well combined; set aside.

In a separate, large bowl, use a whisk or stand mixer to mix the sugar, eggs, oil, buttermilk, orange juice, zest and vanilla extract until combined.

Slowly stir in the flour mixture, mixing just until combined and the flour is no longer visible. Fold in the cranberries until evenly distributed. Use a large ice cream scoop to evenly distribute the batter into the muffin cups, filling each nearly to the top.

To prepare the streusel, in a small bowl, add the sugar, flour, cold butter and orange zest. Use a pastry cutter or fork to cut the cold butter into the dry ingredients until the streusel mixture resembles coarse crumbs. Sprinkle the streusel evenly over the top of each muffin, making sure to keep the crumbs inside the cups.

Bake in the center of the oven at 425 degrees for 5 minutes, then reduce the temperature to 375 degrees and continue baking for 13 to 15 more minutes, until the tops are set and lightly golden brown, and a toothpick inserted into the center comes out clean.

Let the muffins cool in the tin and then gently remove them and transfer to a wire rack to cool completely, about 25 to 30 minutes.

Store the muffins in an airtight container at room temperature for up to 5 days, or in the freezer for up to 3 months.

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"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.