

# Recipe

## Cranberry White Chocolate Muffins

from the kitchen of: Freutcake

makes: 18 muffins



### Ingredients:

3 cups all-purpose flour  
1 tablespoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 tablespoon ground cinnamon  
1/2 teaspoon ground nutmeg  
2 extra-large eggs  
1/2 lb unsalted butter, melted  
2 cups chopped fresh cranberries  
10 oz white chocolate chips  
3/4 cup brown sugar, packed  
3/4 cup granulated sugar

### Directions:

Preheat oven to 375 degrees. Line 18 muffin cups with paper liners. Whisk together the flour, baking powder, baking soda, salt, cinnamon, and nutmeg in a large bowl. Make a well in the center of the mixture and add the milk, eggs, and melted butter. Stir quickly just to combine.

Add the cranberries, chips, and both sugars and stir just to distribute evenly throughout the batter.

Spoon the batter into the paper liners, filling each one to the top. Bake for 20 to 25 minutes, until browned on the top and a toothpick comes out clean.

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