

Cranberry Pecan Muffins

By ACHR agent, Joan Jones

1 3/4 cups all purpose flour
1 cup dried cranberries
3/4 cup chopped pecans
1/2 cup packed light brown sugar
2 1/2 teaspoons baking powder
1/2 teaspoon salt

*Preheat oven to 400 degrees

*Grease or paper line 12 muffin cups

Mix the above dry ingredients.

In a separate bowl, combine:

3/4 cup milk
1/4 cup (1/2 stick) butter melted
1 egg beaten

Gently fold the liquids into the dry ingredients, just until moistened. Spread evenly into prepared muffin cups. Bake 14 to 16 minutes or until toothpick inserted into centers comes out clean. Cool in pan on wire rack for 3 minutes, remove from tins and cool completely on wire racks.