

A Recipe From *tikkido*

Cranberry Muffins

<https://tikkido.com/blog/cranberry-muffin-recipe>

Cotton Candy Sugar Cookies Recipe

- 3 cups flour
- 1 cup sugar
- 2/3 cup butter, melted
- 2 eggs, beaten
- 1 cup buttermilk
- 1/2 teaspoon salt
- 2 1/2 teaspoons baking powder
- 1 teaspoon vanilla bean paste (or just vanilla)
- large sugar crystals for the tops of the muffins (optional)
- approximately 1 cup of chopped, fresh cranberries

Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Combine the wet ingredients.
3. Mix dry ingredients together and add them to the wet ingredients to create a thick, somewhat lumpy batter.
4. Chop the cranberries and mix them into the batter.
5. Scoop the muffin batter into a cupcake/muffin tin lined with cupcake liners (or just well-greased). Sprinkle the tops of the muffin batter coarse sugar crystals, if desired.
6. Bake at 350 degrees Fahrenheit for 25 minutes

