

Cranberry & Almond Muffins



Makes 12 Prep 10 mins

Cooking 30 mins

Easy

Ingredients

150g golden caster sugar
1 egg
125g butter, melted
175ml Greek yogurt
1 orange, zested
200g plain flour
1 tsp baking powder
100g ground almonds
100g fresh or frozen cranberries, defrosted if frozen
2 tbsp flaked almonds

1. Heat the oven to 180C/fan 160C/gas 4. Line one or two muffin tins with 10 muffin cases.
2. Whisk the sugar, egg, butter, yogurt and orange zest together.
3. Put the flour, baking powder and ground almonds in a bowl and mix in the cranberries. Add the liquid ingredients to the dry and mix quickly to a thick batter (don't worry if it's a bit lumpy).
4. Divide the mixture between the muffin cases and sprinkle over the flaked almonds. Bake for 25-30 minutes until risen and golden.