

Apple Cider Cranberry Spice Muffins

Writer in the Kitchen | MK McClintock



Ingredients with Steps

Tip: Because the ingredients are spread out over the steps, check each step to make sure you have all the necessary ingredients before starting.

First: The Cranberries

- 1 cup fresh cranberries
 - ½ cup apple cider or spiced apple juice (I use R.W. Knudsen's Cider and Spice Apple Juice)
1. Soak the cranberries in the apple cider for 15 minutes.

Second: Baking Apples

- 1 cup finely chopped apple (I like to use Gala or Honeycrisp)
 - 1 tsp cinnamon
 - ½ teaspoon cloves
1. Mix the cinnamon and cloves, and in a small bowl toss the finely chopped apple in the spice mix.
 2. Spread over parchment on a baking sheet; Bake at 350 F for 10 minutes.

Third: Dry Ingredients

- 2 cups all-purpose flour
- 1 Tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 cup granulated sugar
- 1/4 teaspoon cloves
- 1/2 teaspoon allspice
- 1 teaspoon cinnamon

1. Mix all dry ingredients in a large bowl, and sift to combine. Set aside.

Fourth: Wet Ingredients, Mixing, and Preheating

- 1/2 cup sour cream
- 1/3 cup sugar-free apple sauce
- 1 egg, beaten

1. Preheat the oven to 400 F.
2. Whisk the sour cream, apple sauce, and egg together in a small-medium sized bowl.
3. Mix the wet ingredients in with the dry, just until all the dry is moistened. DO NOT overmix.
4. Prepare a 12-cup muffin tin by spraying with baking spray (or use butter and flour or muffin liners).
5. Scoop the muffin mixture evenly into the muffin tins. I like to use a standard-sized ice cream scoop.

Fifth: The Streusel Topping and Baking

- *You could switch steps four and five, but don't let the topping sit too long.*

- 1/2 cup pecans
- 1/3 cup brown sugar
- 1/4 all-purpose flour
- 1 teaspoon cinnamon
- 2 Tbs melted butter

1. Mix the dry topping ingredients.
2. Melt the butter.
3. Pour the melted butter over the dry topping and mix until all the dry ingredients are incorporated.
4. Sprinkle the topping evenly over each muffin, using all of the topping.
5. Bake the muffins at 400 F for 18 minutes.

- a. If your oven runs hot, check at 16-17 minutes, or reduce the temperature to 380 F.
- b. If your oven runs cool, you may need to extend baking to 20 minutes.

Want to add a little twist? Top your Apple Cider Cranberry Spice Muffins with a quick glaze made from:

- 1 cup powdered sugar
- 2 tablespoons of apple cider

Drizzle this sweet mixture over the cooled muffins for a delightful finish.