



# Fitch Hill Inn

*A Bed & Breakfast*

## Cranberry Crunch Muffins

These are a favorite at our inn!

Half	$\frac{3}{4}$	Full	
$\frac{1}{2}$	$\frac{3}{4}$	1	cup fresh or frozen cranberries, coarsely chopped
1	1	2	Tablespoons sugar
1	$1\frac{1}{2}$	2	cups all-purpose flour
1	2	2	Tablespoons sugar
$1\frac{1}{2}$	$2\frac{1}{4}$	3	teaspoons baking powder
$\frac{1}{4}$	$\frac{1}{3}$	$\frac{1}{2}$	teaspoons salt
$\frac{1}{4}$	$\frac{1}{3}$	$\frac{1}{2}$	teaspoon grated orange rind
1	2	2	eggs, beaten
$\frac{1}{3}$	$\frac{1}{2}$	$\frac{3}{4}$	cup cooking oil
$\frac{1}{3}$	$\frac{1}{2}$	$\frac{3}{4}$	cup milk
$\frac{1}{8}$	$\frac{1}{4}$	$\frac{1}{4}$	cup orange juice

### Streusel Topping:

- 1/8 cup Sugar
- 1/8 cup Flour
- 1/4 cup Chopped Pecans
- 1 Tablespoon Butter

1. Preheat oven to 350° degrees and grease muffin pan.
2. Mix cranberries with 1-2 Tablespoons sugar and set aside.
3. Combine flour, sugar, baking powder, salt and orange rind into a large bowl.
4. Using a whisk, combine egg, cooking oil, milk, and orange juice in another bowl, mix well.
5. Add egg mixture all at once to dry ingredients, stirring just until moistened. Small lumps are OK. Fold in cranberries.
6. Spoon batter into greased regular sized muffin cups, filling  $\frac{2}{3}$  full.
7. Place sugar, flour and butter in food processor. Process to the consistency of course corn meal. Add pecans and process to desired consistency. Sprinkle over muffins.
8. Bake at 30 minutes.

Yield: Half batch – 6 muffins  
 $\frac{3}{4}$  batch – 9 muffins  
Full batch – 12 muffins

Trick: Don't over-mix the batter as this toughens the muffins. Stir enough to combine, but don't worry if there are a few lumps.

This recipe is courtesy of the Fitch Hill Inn  
258 Fitch Hill Road, Hyde Park, Vermont 05655  
[www.FitchHillInn.com](http://www.FitchHillInn.com)