

# Cranberry Eggnog Muffins

## Ingredients:

- 2 cups all-purpose flour
- $\frac{3}{4}$  cup sugar
- 3 tsp. baking powder
- $\frac{1}{2}$  tsp. salt
- $\frac{1}{4}$  tsp. ground cinnamon
- 1 large egg
- 1 cup eggnog
- $\frac{1}{4}$  cup butter, mixed
- $\frac{3}{4}$  cup whole-berry cranberry sauce

For best results, read recipe before starting.  
In bag: Flour, baking powder, sugar, cinnamon and salt.

## Directions:

1. Preheat oven to 400 degrees. In a large bowl, whisk the first five ingredients. In another bowl, whisk egg, eggnog and melted butter until blended. Add to flour mixture; stir just until moistened.
2. Spoon  $\frac{1}{2}$  of the batter in the bottom of each of 12 greased or paper-lined muffin cups. Drop cranberry sauce into center of each; top with remaining batter. Cut through batter with a knife to swirl.
3. Bake 15-18 minutes or until a toothpick inserted in center comes out clean. Cool 5 minutes before removing from pan to a wire rack. Serve warm.

**Yield: 1 dozen**