

Cranberry Sauce Spice Muffins with Streusel Topping

3 cups flour
4 teaspoons baking powder
3/4 cup white sugar
2 teaspoons cinnamon
1 teaspoon ground ginger
1/2 teaspoon nutmeg
1/2 teaspoon salt
grated peel of one large orange
1 cup orange juice
1 can whole berry cranberry sauce- 16 ounces/2 cups or 453 grams
2 eggs
1/3 cup oil

Streusel topping:

1/2 cup white sugar
1/4 teaspoon salt
1/2 cup flour
1 teaspoon cinnamon
2-3 tablespoons oil

Preheat the oven to 400 F.

In a large bowl, stir together the flour, baking powder, salt, sugar, cinnamon, ginger, nutmeg and grated orange peel. Set aside.

In a separate bowl, empty cranberry sauce can and mash with a fork to remove big clumps. Stir together the sauce, orange juice, eggs, and oil till thoroughly combined, set aside.

Next prepare the streusel topping in a small bowl. Mix the flour, sugar, salt and cinnamon till combined. Add two tablespoons of oil and mix well, incorporating all the ingredients and crumbs should form. Only add the third tablespoon of oil if the mixture is dry and not forming crumbs.

Prepare your muffin pan by oil spraying well and the top of the pan to make removal easier. Now combine the wet ingredients with the dry, scraping from the bottom, just until incorporated.

Don't over mix or the muffins get tough. Evenly scoop the batter into a muffin tin. You should have enough batter for four to five more muffins, which you can use standing muffin cups for or muffin tins. Evenly sprinkle your streusel topping over all the muffins.

Bake for 20-24 minutes at 400 F, or till a wooden toothpick comes out clean. Loosen edges of muffins with the toothpick before removing.