Sourdough Cranberry Orange Muffins
(LittleSpoonFarm.com)

Dry Ingredients:
2 c. (240g) flour (can sub 1 c. protein for 1 c. flour)
2 t. baking powder
½ t. baking soda
¾ t. cinnamon
1 t. salt
2 c. dried, fresh, or frozen (see notes)

Wet Ingredients:
1 c. (200g) sugar
½ c. (120g) avocado oil
1 T. (15g) vanilla
½ c. (125g) sourdough discard
¾ c. (185g) Sour Cream or Greek yogurt
1½ T. orange zest
2 eggs

Orange Icing:
1 c. powdered sugar
2 T. orange juice

Instructions:
1. Preheat the oven to 425°F and place the oven rack in the center position. Line a muffin tin with paper liners (*see notes).
2. In a large mixing bowl, whisk together 2 cups (240g) flour, ¾ teaspoon cinnamon, ½ teaspoon baking soda, 2 teaspoons baking powder, and 1 teaspoon (5g) salt. Set the bowl aside.
3. In a separate bowl, mix the wet ingredients. Use a whisk to combine the ½ cup (120g) avocado oil, 1 cup (200g) sugar, 1½ tablespoons orange zest, 2 eggs, ¾ cup (185g) sour cream, ¼ cup orange juice, 1 tablespoon (15g) vanilla extract, and ½ cup (125g) sourdough starter discard. Mix until the ingredients come together and are smooth.
4. Pour the dry ingredients into the bowl with the wet ingredients and mix the batter until it just comes together. Do not over-mix the batter. Using a spatula, fold in the cranberries until they are evenly distributed in the batter.
5. Use an ice cream scooper to fill the liners. The batter should come to the top of the liner for bigger muffins.
6. Bake the muffins for the first 5 minutes at 425°F in the preheated oven. Lower the oven temperature to 350°F and bake the muffins for 15-18 minutes. *When they are done, a toothpick inserted into the center should come out clean or with a few moist crumbs.*
7. Remove the muffins from the oven and allow them to cool completely in the muffin tin. Whisk the powdered sugar and orange juice together and drizzle over the cooled muffins.

NOTES

Muffin pan: This recipe yields about 16 muffins. Since most muffin pans have 12 wells, you can use two or bake 12 muffins first, then bake the remaining 4.Muffins will cook more consistently shaped if you go every other in the muffin tin.

Fresh Cranberries: When baked, fresh cranberries yield a juicy, soft texture and tart flavor. We love adding them whole to the batter but feel free to give them a rough chop if you'd like smaller pieces.

Dried Cranberries: Dried cranberries yield a chewier texture and sweeter flavor. For plumper cranberries, soak them in hot water for 15–20 minutes, drain, and pat dry before adding them to the batter. We recommend only using 1½ cups of dried cranberries, but you can use more or less if you prefer.

Frozen Cranberries: Don't thaw them if you decide to use frozen cranberries. Just mix the frozen berries into the batter.