



Cranberry Orange Corn Muffins

Corn muffins with added cranberries and orange zest. Made with [Pamela's Cornbread & Muffin Mix](#).

Yield: Makes 12 regular or 8 extra large muffins

Ingredients

- 1 bag [Pamela's Cornbread & Muffin Mix](#) (12 oz)
- ½ cup sugar
- 2 eggs, large
- 8 TBSP butter, melted
- 1 cup buttermilk
- ¾ cup dried cranberries
- zest of one orange

Directions

Preheat oven to 375°.

Grease muffin pan or paper liners. Combine all ingredients until incorporated. Fill each muffin cup full to top. Bake for 15 to 20 minutes, or until inserted toothpick comes out clean.

If using the extra large muffin papers (you can still use a regular muffin pan); bake them about 20 to 25 minutes.

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