

## Spicy Cranberry Muffins

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Makes 10 muffins

Adapted from Delia Smith cookbook *Delia's Cakes*

### Ingredients:

1 ½ cups all-purpose flour  
1 teaspoon ground ginger  
½ teaspoon ground cinnamon  
1 teaspoon baking powder  
½ teaspoon salt  
1 egg room temperature  
¼ cup caster sugar, plus more for rolling the cranberries  
1 cup of cranberries  
zest and juice of one orange  
4 tablespoons unsalted butter melted, at room temp  
2 tablespoons milk

### Frosted Cranberries:

30 cranberries (three each for topping)  
1 egg white

### Royal Icing:

1 cup powdered sugar  
1 egg white

### Directions:

Preheat oven to 400°

1. Line a 12- cup muffin pan with 10 paper liners and put a couple tablespoons of water in the remaining empty cups (the water keeps the baking even and stops the pan from warping).
2. Melt the butter and set aside to cool.
3. While the butter is cooling, place a mesh strainer over a large bowl and sift the flour, ginger, cinnamon, baking powder and salt into the bowl.
4. In a measuring cup add egg, juice, zest, castor sugar, milk, and melted butter. Whisk to combine.
5. Pour the egg mixture into the dry ingredients and fold together— do not overmix. A bit of flour that isn't completely combined is fine.
6. Now fold in the cranberries but don't over-stir. (\* As mentioned above, there are a lot more cranberries than batter.) Divide the mixture into the 10 prepared cups

7. Place in the middle of a preheated 400° oven and bake for 20-25 minutes, or until golden. Cool on a wire rack.

While muffins are cooling you can make the frosted cranberries for decoration and the royal icing.

For the frosted cranberries: Whisk an egg white in a small bowl. Pour some caster sugar onto a plate. Dip the cranberries one at a time into the egg wash and then roll them around in the sugar by tilting the plate from side to side. Put the frosted cranberries on a piece of parchment paper to dry.

For the royal icing: Pour the powdered sugar in to a medium-sized bowl. Add the egg white and with a fork mix it up until the powdered sugar is completely wet. Next, using either a handheld or countertop electric mixer, beat to a marshmallow-like consistency, which takes about 7 minutes. Using an offset spatula, frost the muffins. Top with three frosted cranberries.