

# New England Cranberry Nut Muffins

**Prep time:** 10 minutes **Cook time:** 25 minutes

## Ingredients

1 1/4 cups sugar  
1/4 cup butter or margarine, softened  
2 eggs  
1/2 cup milk  
2 cups flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
1/2 cup chopped walnuts  
2 cups Ocean Spray® Fresh or Frozen Cranberries, coarsely chopped

## Instructions

1. Preheat oven to 350°F.
2. Mix sugar and butter together in a medium mixing bowl until completely blended. Add eggs one at a time, beating after each addition. Stir together flour, baking powder and salt in a separate medium mixing bowl. Add this alternately with the milk to the butter mixture. Stir in nuts and cranberries. Spoon into 12 paper-lined muffin cups, filling 3/4 full with batter.
3. Bake 25-30 minutes or until golden brown. Makes 12 muffins.

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This recipe is a New England classic. My great grandmother passed this down to my grandmother, who usually added pumpkin spice, cinnamon, or allspice, which gave the muffins a marvelous flavor.