

Crumbs Meet Cranberries

Don't waste leftovers when you can make these tasty, hearty muffins.

WRITTEN AND PHOTOGRAPHED BY MANSI DESAI

Most households enjoy some variation of cranberry sauce over the holidays, and there's often leftovers languishing in the fridge. To use up leftover cranberry sauce, I created these simple whole wheat muffins. More like mini cakes, the crumb is not too rich or dense, though they are definitely flavorful. Ready in 35 minutes, they are great to pack along on our family's annual Black Friday shopping excursion. These muffins make a tasty snack or serve them warm for breakfast.

Mix It Up

Try replacing cranberry sauce with any other fruity sauce, such as raspberry, strawberry, apple, plum or peach sauce.



Leftover Cranberry Sauce Muffins

Prep time: 15 minutes
Bake time: 20-22 minutes
Makes 12 medium-sized muffins

Bio: Mansi Desai is a food writer and recipe-developer from California. As a mom to a toddler, she focuses on healthy, kid-friendly vegetarian recipes and desserts. For more, visit funandfoodcafe.com.

- 1 cup all-purpose flour
- ½ cup whole wheat flour
- 1 cup oats
- ⅓ cup brown sugar
- 1 Tablespoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon salt
- ½ cup lowfat milk
- ⅓ cup vegetable oil
- 1½ cups leftover cranberry sauce
- 1 egg

- 1 Heat oven to 400°F. Line muffin tin with paper baking cups.
- 2 In a large bowl, combine all-purpose flour, whole wheat flour, oats, brown sugar, baking powder, baking soda, cinnamon and salt. Mix well to combine.
- 3 In medium bowl, combine milk, oil, cranberry sauce and egg and blend well. Fold into dry ingredients and stir until dry ingredients are moistened.
- 4 Fill each muffin cup about ¾ full. (If you have any empty slots, fill muffin tin cups with water so that heat is distributed evenly throughout the pan.)
- 5 Bake 20-22 minutes or until golden brown. Allow to cool 5 minutes on a wire rack before serving warm.