

BREAKFAST

Cranberry Mini Muffins

3 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	32	\$0.19	113 kcal

The recipe Cranberry Mini Muffins can be made in roughly 45 minutes. For 19 cents per serving, you get a breakfast that serves 32. Watching your figure? This lacto ovo vegetarian recipe has 113 calories, 1g of protein, and 7g of fat per serving. Only a few people made this recipe, and 1 would say it...

Ingredients

- ☐ 1 cup butter, melted
- ☐ 1 tablespoon orange juice
- ☐ 2 cups self-rising flour
- ☐ ¼ cup sugar
- ☐ ¼ teaspoon ground cinnamon
- ☐ 1 teaspoon grated orange rind
- ☐ 8 ounce sour cream
- ☐ 5 ounce package sweetened dried cranberries (we tested with Craisins)

EQUIPMENT Bowl, Oven

Method

- 1

Combine first 5 ingredients in a large bowl; stir well. Stir in cranberries.
- 2

Spoon batter into lightly greased miniature (1 3/4") muffin pans, filling full.
- 3

Combine sugar and cinnamon; sprinkle on muffins.
- 4

Bake at 400 for 19 to 20 minutes or until golden.
- 5

Serve warm.

Nutrition per serving

113	1 g	7 g	11 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			4.4 g · 27% of daily needs
Fibre			0.4 g · 2% of daily needs
Sugar			5.1 g · 6% of daily needs
Sodium			48.2 mg · 2% of daily needs
Cholesterol			19.4 mg · 6% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/cranberry-mini-muffins-147398