

Cranberry Muffins

1½ cups chopped fresh or frozen cranberries

1¼ cups sugar, divided

3 cups all-purpose flour

1½ tablespoons baking powder

1/2 teaspoon salt

1/2 cup butter or margarine

2 eggs, lightly beaten

1 cup milk

1 cup chopped pecans or walnuts

1 tablespoon grated orange peel

Preparation:

In a bowl, Toss cranberries with 1/4 cup of sugar.

In another mixing bowl, combine flour, baking powder, salt, and remaining 1 cup sugar. Cut butter into small pieces and mix in until mixture resembles coarse crumbs.

In a smaller bowl, combine eggs with milk; stir into flour mixture until just moistened. Fold in nuts and orange peel and cranberries, trying not to over-mix. Fill paper-lined muffin tins two thirds full. Bake at 400° for 20 to 25 minutes. Makes about 18 muffins.

Serve with butter and raspberry jam or orange marmalade, depending on your mood.