

Pecan Cranberry Muffins

Easy to make, very chewy, easy to freeze, and a light dessert.

1-1/2 cups chopped fresh or
frozen cranberries

1-1/4 cups sugar, divided

3 cups all-purpose flour

4-1/2 tsp. baking powder

1/2 tsp. salt

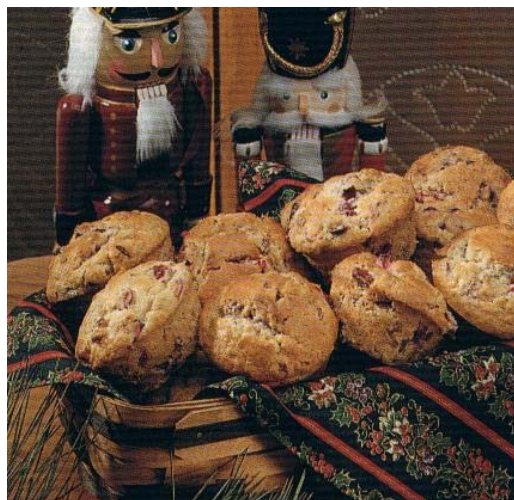
1/2 cup butter

2 eggs, lightly beaten

1 cup milk

1 cup chopped pecans

1 Tb. grated lemon peel



In a bowl, toss cranberries with 1/4 cup sugar; set aside.

Combine flour, baking powder, salt and remaining sugar.

Cut in butter until the mixture resembles coarse crumbs.

Combine eggs and milk; stir into flour mixture just until moistened.

Fold in pecans, lemon peel and cranberries.

Fill greased or paper-lined muffin cups two-thirds full.

Bake at 400 degrees for 20 to 25 minutes or until muffins test done.

Yield: about 1-1/2 dozen.