

Cranberry Coffee Cake Muffins

As found at MyKitchenAddiction.com



½ cup unsalted butter; soft	2 cups buttermilk
2 cups sugar	12 oz cranberries, roughly chopped
3 eggs	
Zest from 1 orange	
1 tsp vanilla	Topping:
½ tsp almond extract	4 Tbsp unsalted butter; cold
4 cups flour	1 cup brown sugar
1 Tbsp baking powder	½ cup flour
2 tsp salt	1 tsp cinnamon

Preheat oven to 350°. Line two 12-cup muffin pans with paper muffin cups; set aside.

In the bowl of your stand mixture, combine the butter and sugar. Beat on medium speed until the mixture is light and fluffy. Add the eggs, one at a time, beating after each addition until the egg is completely incorporated. Add in the orange zest, vanilla and almond extracts and beat to incorporate.

In a separate bowl, whisk together the flour, baking powder and salt. Set the mixture to the lowest setting and alternately add in the dry mixture and buttermilk, starting and ending with the dry ingredients. Fold in the cranberries. Scoop ¼ cup of batter into each muffin cup.

To prepare the topping, combine the cold butter, brown sugar, flour and cinnamon in a small food processor and blend until the mixture is the consistency of wet sand. (You could also use a fork or pastry blender to combine the butter with the dry ingredients...but the food processor method is much quicker!) Divide the topping among the muffins, sprinkling about 1 rounded tbsp onto each muffin.

Bake the muffins for about 25 minutes, until a toothpick inserted in center comes out clean. Cool in the pans for about 10 minutes, then transfer to a wire rack to cool completely.