

## **Apple-Cranberry Muffin**

### **Ingredients**

2 cups flour

1 tsp baking powder

1 tsp ground cinnamon

½ tsp salt

2 eggs beaten

1 cup sugar

¾ cup melted Phase

1 tsp. vanilla

1 medium/large Granny Smith Apple chopped

¾ cup dried cranberries

Raw caster sugar for dusting muffin tops before baking.

### **Method**

Pre-heat oven to 400-degrees.

In one bowl sift together flour, baking powder, cinnamon and salt. In mixing bowl beat together melted Phase and sugar. Add beaten eggs and vanilla. Gradually stir in dry ingredients until flour disappears. Add chopped apple and dried cranberries.

Line muffin tin with muffin paper. Spoon Apple/cranberry mixture into muffin cups. Sprinkle with raw caster sugar. Bake in pre-heated 400-degree oven for approximately 20 minutes or until muffins are set in center and lightly firm to touch.