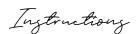


## Cranberry Orange Pistachio Muffins - Vegan

**YIELDS: 12 MUFFINS** 



- 270g Anita's Organic All Purpose Spelt Flour
- 170g cane sugar
- 8g baking powder
- 2g baking soda
- 1g salt
- 140g orange juice
- 40g vegan/dairy free yogurt
- zest of 2 oranges
- 100g canola oil
- 10g vanilla extract
- 125g fresh cranberries
- 60g pistachios (unsalted), chopped



- 1. Preheat the oven to 350 degrees
- 2. Line Muffin Tins with baking cups
- 3. In a large bowl, mix together all the wet ingredients
- 4. In a medium bowl, sift together the dry ingredients, add sugar
- 5. Add the dry mix to the wet mix, then stir/fold everything together until just combined
- 6. Fold in cranberries and pistachios (save a few for the topping!)
- 7. Bake for 20-25 minutes. Insert toothpick to test if done.
- 8. Allow to cool in the pan for 20 minutes, transfer to a wire rack to cool fully
- 9. Drizzle with an orange glaze and sprinkle with chopped pistachios.

