



Cranberry Orange Pistachio Muffins - Vegan

YIELDS: 12 MUFFINS

Ingredients

- 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



Instructions

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.