

## Cranberry Orange Muffins

These are hearty breakfast muffins that are easy to enjoy with coffee or a glass of milk. This recipe is adapted from “Potato” by Alex Barker.

1 large long Ontario potato, peeled and cubed  
1/3 cup (75 mL) granulated sugar  
1 cup (250 mL) butter, melted  
1 cup (250 mL) milk  
1 egg  
1 tsp (5 mL) vanilla  
2 1/2 cups (625 mL) all purpose flour  
1 tbsp (15 mL) baking powder  
pinch salt  
1 cup (250 mL) dried cranberries  
1/2 tsp (2 mL) grated orange rind  
icing sugar



In small saucepan cover potato with water and bring to boil. Boil for about 15 minutes or until tender. Drain well and place in large bowl. Mash with potato masher and set aside to cool slightly. Whisk in sugar until dissolved. Add butter, milk, egg and vanilla and whisk until combined.

In large bowl, whisk together flour, baking powder and salt. Pour potato mixture over flour and stir until combined. Stir in cranberries and orange rind until evenly distributed.

Scoop batter among 12 greased or lined muffin tins. Bake in 425 F (220 C) oven for about 20 minutes or until lightly golden and tester comes out clean when inserted in centre. Let cool and sprinkle with icing sugar before serving if desired.