



*From Real Estate to Recipes!*

## **NOVEMBER'S FEATURE RECIPE**



Cranberry Banana Muffins!  
Perfect for Thanksgiving Morning!

### **Ingredients:**

2 cups fresh cranberries  
1 2/3 cups granulated sugar, divided  
1 cup water  
1 3/4 cup all purpose flour  
2 tsp baking powder  
1/2 tsp salt  
1/4 tsp baking soda  
2 eggs  
1 cup mashed ripe bananas  
1/3 cup vegetable oil  
1 tsp vanilla

**\*Tip: These are large muffins, expect batter to come up to brim of muffin tin.**

### **Directions:**

Preheat oven to 400 degrees  
1. In saucepan combine: cranberries, 1 cup sugar, & water. Bring to boil over medium heat; reduce heat & simmer stirring occasionally, for 5-7 minutes or until berries begin to pop. Drain off liquid & let berries cool.  
2. In large bowl, whisk together flour, baking powder, salt & baking soda.  
3. In medium bowl, whisk together the remaining sugar (2/3 cup), eggs, bananas, oil & vanilla until well blended.  
4. Add egg mixture to flour mixture and stir just until blended. Gently fold in cranberry mixture.  
5. Divide batter equally among prepared muffin cups.  
6. Bake for 16-21 minutes or until tops are golden & toothpick inserted in center comes out clean. Cool in pan on wire rack for 5 minutes, then transfer to rack to cool.  
Makes 12 muffins!

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