



## Grain-Free Cranberry Orange Muffins

Gluten-Free, Grain-Free, Nut-Free, Dairy-Free

**Yield: 12 muffins**

### Ingredients

#### Muffin:

- ¾ cup to 1 cup full-fat coconut milk or regular milk
- 1 Tablespoon white vinegar or coconut vinegar
- ¾ cup organic sugar (or equal parts coconut sugar/granulated maple sugar mixed)
- ¼ cup packed brown sugar
- ½ cup butter, or ghee or vegan alternative, softened
- 2 egg yolks
- 1 ½ teaspoons orange juice
- Zest of one large orange (two if you love orange flavor!)
- 1 ½ cups [Otto's Naturals – Cassava Flour](#)
- 1 teaspoon [Otto's Naturals Grain-Free Baking Powder](#)
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon vanilla
- 2 egg whites, beaten to stiff peaks
- 1 ½ cups cranberries (we used frozen!)

#### Glaze:

- 3 ½ Tablespoons orange juice
- 1 cup powdered sugar

### Instructions

1. Preheat oven to 350°F. Prepare a muffin pan with liners.
2. In a small bowl, combine milk and vinegar. Stir and let sit for 5-10 minutes.
3. In a large bowl, cream together the sugar, vanilla and butter, until fluffy. Add in the egg yolks and mix thoroughly. Stir in orange juice and zest.
4. In a separate bowl, combine cassava flour, baking powder, baking soda, cinnamon, and salt.

5. Slowly add milk mixture and flour mixture to the large bowl of creamed butter and sugar. Once thoroughly mixed, stir in cranberries.
6. Gently fold in the beaten egg whites.
7. Fill muffin pan and bake for about 30-35 minutes. Cool completely.
8. Whisk together glaze ingredients. Drizzle over muffins and enjoy!