

A photograph of several mini muffins with a golden-brown crust, studded with dark orange cranberries and small pieces of sweet peppers. The muffins are arranged on a black metal cooling rack and a grey metal muffin tin. In the background, there are sliced orange sweet peppers and a whole orange pepper. The scene is set on a light-colored wooden surface with a piece of burlap fabric under the cooling rack. A white banner with red text is overlaid in the center.

MINI SWEET PEPPERS & ORANGE CRANBERRY MUFFINS

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Prep time: 15 Minutes

Cook time: 20 Minutes

Servings: 24 Muffins

INGREDIENTS:

1 ½ cups NatureFresh™ Mini Sweet Peppers, pureed

1 cup NatureFresh™ Mini Sweet Peppers, finely diced

1 orange, zested

1 cup dried cranberries

1 ½ cups milk

3 eggs

1 cup vegetable or canola oil

1 tbsp. pure vanilla extract

4 ½ cups all purpose flour

1 cup white sugar

1 cup brown sugar

2 tbsp. baking powder

1 tbsp. nutmeg

1 ½ tsp. table salt

DIRECTIONS:

Wash all produce before you start baking.

Slice Mini Sweet Peppers and remove seeds. Using a blender or food processor, puree 1 ½ cups of Peppers and set aside. Finely dice the remaining Peppers.

In a large mixing bowl, whisk together flour, white sugar, brown sugar, baking powder, salt, and nutmeg.

Crack your eggs into a separate measuring cup. Add milk, oil, and vanilla extract into egg mixture. Add the liquid ingredients, including the Pepper puree, to dry ingredients in mixing bowl.

Using a wooden spoon, gently mix the ingredients together. Add in the dried cranberries, orange zest, and half the diced Peppers, taking care not to overmix.

Preheat oven to 350' and lightly oil your muffin pans or line with paper muffin cups.

Carefully fill each muffin cup to the brim with your batter and sprinkle the remaining diced Peppers onto the tops of each muffin.

Bake muffins for 20 minutes. Place muffins on rack to cool after baking.