



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Mandarin Oranges**

### Orange Cranberry Muffins

**Ingredients:**

1 Tbs orange zest  
2 cups flour, sifted  
2 eggs, beaten  
1 cup sugar  
1 cup dried cranberries  
½ cup oil  
¼-⅓ cup orange juice (1 orange)  
½ cup coconut milk  
1 ½ tsp baking powder  
½ tsp salt  
½ tsp orange extract (optional)  
Turbinado sugar

**Directions:**

Preheat your oven to 400F. Grease a 12-cup muffin pan, set aside.

In a food processor pulse the zest and sugar until tinted orange and aromatic. In a mixing bowl, whisk together the dry ingredients and sugar mixture. Add in all the wet ingredients, beating until just combined. Do not over mix. Fold in the cranberries. Divide the batter among the 12 cups then sprinkle lightly with turbinado sugar. Bake for 20 minutes or until toothpick inserted comes out clean.