



Cranberry Coffee Cake Muffins with Sticky Sweet Glaze

 50min  2 Servings

The sun is shining, the birds are chirping, your coffee is almost done brewing...is there any way to make this morning even better? Oh, absolutely. A cranberry muffin with a crumbly oat topping and a sticky sweet glaze makes all the difference. We've got you covered!

WHAT WE SEND

- 2 (2 oz) dark brown sugar
- 3 oz oats
- 2 (5 oz) self-rising flour ¹
- ¼ oz ground cinnamon
- 2 (1 oz) dried cranberries
- 5 oz confectioners' sugar
- 8 oz milk ⁷

WHAT YOU NEED

- 4 Tbsp unsalted butter, melted ⁷
- kosher salt
- 1 large egg ³
- neutral oil

TOOLS

- 6-cup muffin tin
- microwave

COOKING TIP

If you don't have a microwave, use a small saucepan to melt the butter on a stovetop.

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 500kcal, Fat 17g, Carbs 81g, Protein 8g



1. Prep oven & butter

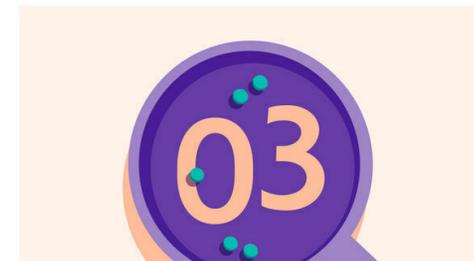
Preheat oven to 400°F with a rack in the center. Line a 6-cup muffin tin with paper liners or lightly grease with **butter**.

In a small microwave-safe bowl, microwave **4 tablespoons butter** until melted, 30–60 seconds.



2. Prep crumb topping

In a small bowl, stir to combine **½ cup loosely packed brown sugar**, **½ cup oats** (save rest for own use), **⅓ cup self-rising flour**, and **a pinch of salt**. Stir in **melted butter** with a fork until combined and set aside until step 4.



3. Prep muffin batter

In a medium bowl, whisk to combine **3 tablespoons brown sugar**, **1 large egg**, and **3 tablespoons oil**. Add **1 cup self-rising flour**, **1 teaspoon cinnamon**, and **½ cup milk**, then whisk until just combined. Stir in **cranberries**. Evenly spoon **batter** (about ¼ cup each) into prepared muffin tin (save remaining flour and cinnamon for own use).



4. Add topping & bake

Using your fingers, pinch **crumb topping** into chunks and sprinkle over **batter**, pressing in slightly (it'll look like too much topping, don't worry!)

Bake on center oven rack until deeply golden and a toothpick inserted into the center comes out clean, 18–20 minutes. Let **muffins** cool in pan.



5. Finish & serve

In a small bowl, whisk together **half the confectioners' sugar**, **2 teaspoons milk or water**, and **a pinch of salt** until smooth. Add an additional **½ teaspoon milk or water**, if needed, until **glaze** drops from whisk in thick ribbons. Drizzle over cooled **muffins**.

Serve **cranberry coffee cake muffins** once **glaze** is set, about 20 minutes. Enjoy!



6. Eat it later!

Muffins may be stored in a covered container at room temperature for up to 2 days.