

CRANBERRY CARROT CAKE MUFFINS WITH PECAN STREUSEL

INGREDIENTS

for the muffins

1 cup dried cranberries
1/4 cup apple cider
2 1/4 cups all-purpose flour
1/2 cup granulated sugar
1/4 cup light brown sugar, firmly packed
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
3/4 teaspoon ground ginger
3/4 teaspoon salt
2 large eggs
3/4 cup water
1/3 cup vegetable oil
1 cup grated carrots, lightly packed; about 2 medium-large carrots

for the streusel

1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup chopped pecans
4 tablespoons butter, melted
1/2 teaspoon cinnamon

DIRECTIONS

Preheat the oven to 400F. Line a standard 12-well muffin pan with paper muffin cups.

Place cranberries and cider in a small, microwave-safe bowl and heat for 1 minute on high. Set aside while you make the batter in order for the dried cranberries to plump up. In another small bowl, make your streusel. Mix together flour, sugar, pecans and cinnamon. Pour melted butter into the mixture and using a fork, mix together. The topping mixture should clump when pressed together.

To make the muffin batter: In a medium-sized bowl, whisk together flour, sugars, baking powder, baking soda, cinnamon, ginger and salt. In a small bowl, whisk together the eggs, water, and oil. Stir the wet ingredients into the dry ingredients. Pour any remaining apple cider off of the cranberries and then fold in the grated carrots and cranberries, stirring to combine.

Fill the muffin cups quite full. The batter will come to within about 1/4" to 3/8" of the top of each muffin cup. But don't try to use all the batter; unless you have particularly deep cups, you'll have about 1/3 cup batter left over. Sprinkle with the streusel and pat down so that it sticks.

Bake the muffins until a toothpick inserted into the cake part of one comes out clean, about 20 minutes. The tops of the muffins will feel firm to the touch. Remove the muffins from the oven, and as soon as you're able to handle them, transfer them to a rack.