



Cranberry Spice Muffins

Tart cranberries, sweet orange zest, and creamy Bison Sour Cream come together to create these cardamom-spiced muffins, drizzled with a decadent orange glaze.

Servings	Prep Time	Cook Time	Total Time
12	10m	25m	35m

Ingredients

- ½ cup Bison Sour Cream
- 1¾ cups all-purpose flour, spooned & leveled
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp cardamom
- ½ tsp ground cinnamon
- ½ tsp salt
- ½ cup unsalted butter, at room temperature
- ¾ cup granulated sugar
- 2 large eggs, at room temperature
- 1 tsp pure vanilla extract
- ⅓ cup milk
- Zest of 1 orange
- ½ cup walnuts, chopped
- 1½ cups cranberries, fresh or frozen
- 1 cup confectioners' sugar
- 3 Tbsp fresh orange juice

Instructions

1. Preheat oven to 425°F.
2. Spray a 12-count muffin pan with nonstick spray or line with cupcake liners. Set aside.
3. To make the muffins, combine in a large bowl: flour, baking soda, baking powder, cardamom, cinnamon, and salt. Set aside.
4. Using a handheld or stand mixer, beat the butter on high speed until creamy. Add granulated sugar and beat until creamed. Add eggs, Bison Sour Cream, and vanilla extract, then beat on medium for one minute. Turn up to high speed and mix until mixture is combined and creamy.
5. Pour dry ingredients into wet ingredients and beat on low speed until almost combined. Add milk and orange zest, then continue to beat on low until combined. After combined, fold in walnuts and cranberries.
6. Spoon batter evenly into each cup, filling to the top. Bake for five minutes. Reduce oven temperature to 350°F and bake for an additional 15-18 minutes. Muffins will be done when toothpick or butter knife inserted into center comes out clean.
7. Allow muffins to cool in muffin pan.
8. Create icing by whisking confectioners' sugar and orange juice together.
9. After muffins have cooled, transfer to a wire rack, drizzle with icing, serve, and enjoy!

