

## Ingredients

- $^{2}$ <sub>3</sub> cup (160 mL) plain whole fat yogurt
- 1 tbsp (15 mL) organic orange rind grated
- ¼ cup (60 mL) avocado oil
- <sup>1</sup>/<sub>2</sub> cup (60 mL) honey
- 1 egg, well-beaten
- + 1 cup (250 mL) chopped (fresh or unsweetened frozen) cranberries
- ½ cup (125 mL) Omega Hi-Lignan Flax or Udo's Choice Wholesome Fast Food Blend
- $\frac{3}{4}$  cup (180 mL) whole wheat flour
- $\frac{1}{2}$  cup (125 mL) wheat germ
- 1 tsp (5 mL) baking soda

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## Instructions

- 1. Preheat oven to 350°F (180°C).
- 2. In a medium bowl combine yogurt, orange rind, oil, honey, egg, and cranberries.
- 3. In a large bowl combine the remaining ingredients.
- 4. Quickly mix wet ingredients into the dry, stirring lightly.
- 5. Grease muffin tray or use paper muffin liners.
- 6. Fill muffin trays and bake for 20 minutes.

Makes 12 muffins.