

Looking for a way to use up some of that extra cranberry sauce from Thanksgiving? These muffins make a terrific day-after-Thanksgiving (or any other day) breakfast.

And if you don't have extra cranberry sauce laying around? No worries. Instructions included below on how to make some (it only takes about 15 minutes).

Enjoy!

-- Barb @ 1SentenceDiary
<http://1SentenceDiary.wordpress.com>



Banana Cranberry Muffins

1 cup whole berry cranberry sauce, drained¹
1/3 cup shortening
2/3 cup sugar
2 eggs
1³/₄ cups flour
2 tsps. baking powder
1/2 tsp. salt
1/4 tsp. baking soda
1 cup mashed banana
1/2 cup chopped walnuts (optional)

(¹If you don't have extra cranberry sauce, don't worry. It's easy as can be. Combine 2 cups of fresh or frozen cranberries, 1 cup of sugar, and 1 cup of water in a small saucepan. Bring the mixture to a boil. Reduce heat, simmer, stirring regularly, uncovered, for 5-7 minutes or until berries begin to pop. Drain and set aside to use in the recipe.)

In a large bowl, mix shortening and sugar. Add eggs, one at a time, beating well after each addition. Add bananas.

Combine the flour, baking powder, salt, and baking soda in a separate bowl. Add them to the wet ingredients all at once.

Now I will let you in on a secret. For lighter muffins, *do not overmix*. The more you mix, the heavier your muffins will be. Instead, mix just until the dry ingredients are moistened. Then, fold the cranberry sauce and walnuts in gently, again being careful not to overmix.

Grease your muffin tins and fill them 3/4 full. Bake at 400°F for 15-20 minutes or until a toothpick inserted into the center of a muffin comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Eat, and enjoy!