

Cranberry Muffins:

Stir together in a bowl:

1 $\frac{3}{4}$ -cup flour	$\frac{1}{2}$ -cup white sugar	3 tsp
baking powder		
$\frac{1}{2}$ tsp salt	zest of lemon	1-cup
cranberries (frozen or fresh).		

Melt $\frac{1}{2}$ c margarine and combine with 1 egg and 1 cup of milk.

Add to flour and cranberry mixture until moist. Do not beat.

Bake at 375 F (about 20 minutes) in greased muffin tins. While muffins are hot, dip in lemon juice and then dip into sugar. (Can substitute blueberries for the cranberries if you wish)
