



### Cranberry and Orange Muffins

100g soft margarine  
100g caster sugar  
200g Loprofin Mix  
2 tsp baking powder  
2 tsp Loprofin Egg Replacer  
150ml Loprofin Drink  
1 tbsp grated orange rind  
100g fresh cranberries, halved

- Place the margarine and sugar in a large bowl, beat well until light in texture and creamy in colour.
- Combine the Loprofin Mix, Loprofin Egg Replacer, baking powder and Loprofin Drink. Beat for one minute using an electric hand mixer, or for 2–3 minutes with a wooden spoon, until a soft smooth batter is achieved.
- Stir in the orange rind and cranberries.
- Divide the mixture between 10 muffin cases in a large muffin tin. If desired, sprinkle a little granulated sugar over each muffin.
- Bake the muffins in a preheated oven for 20–25 minutes, at 200°C, until risen and firm to touch.
- Cool on a wire rack.

