

## **Cranberry-Pecan Muffins**

Makes 12 muffins

If fresh cranberries aren't available, substitute frozen cranberries. Before using, place cranberries in microwave safe bowl and microwave on high power until cranberries are partially thawed, 30 to 45 seconds.

### *Streusel Topping*

¼ cup (1 ¼ ounces) all-purpose flour  
2 tablespoons light brown sugar  
2 tablespoons granulated sugar  
2 tablespoons unsalted butter, cut into 1/2-inch pieces, softened  
½ cup pecan halves

### *Muffins*

1 1/3 cups (6 2/3 ounces) all-purpose flour  
2 teaspoons baking powder  
1 teaspoon salt  
1 ¼ cups pecan halves, toasted and cooled  
1 cup plus 1 tablespoon (7 1/2 ounces) sugar  
2 large eggs  
6 tablespoons unsalted butter, melted and cooled slightly  
1/2 cup whole milk  
2 cups fresh cranberries  
1 tablespoon confectioners' sugar

**1.** For the streusel: Adjust oven rack to upper-middle position and heat oven to 425 degrees. Process flour, brown sugar, granulated sugar, and butter in food processor until mixture resembles coarse sand, 4 to 5 pulses. Add pecans and process until mixture forms small clumps, 4 to 5 pulses. Transfer to small bowl; set aside.

**2.** For the muffins: Grease and flour 12-cup muffin tin. Whisk flour, baking powder, ¾ teaspoon salt together in bowl; set aside.

**3.** Process toasted pecans and sugar until mixture resembles coarse sand, 10 to 15 seconds. Transfer to large bowl and whisk in eggs, butter, and milk until combined. Whisk flour mixture into egg mixture until just moistened and no streaks of flour remain. Set batter aside for 30 minutes to thicken.

**4.** Pulse cranberries, remaining ¼ teaspoon salt, and confectioners' sugar in food processor until very coarsely chopped, 4 to 5 pulses. Using rubber spatula, fold cranberries into batter. Use ice cream scoop or large spoon to divide batter equally among prepared muffin cups, slightly mounding in middle. Evenly sprinkle streusel topping over muffins, gently pressing into batter to adhere. Bake until muffin tops are golden and just firm, 17 to 18 minutes, rotating muffin tin from front to back halfway through baking time. Cool muffins in muffin tin on wire rack for 10 minutes. Remove muffins from tin and cool for 10 minutes before serving.