

Cranberry Orange Muffins with Walnut Crumble Topping

Why only juice with your [Hurom](#)?

Integrate the multi-purpose juicer into baking with this easy recipe.



INGREDIENTS

Juicer:

- 1 medium apple (peeled, seeds removed)
- 1 medium orange (zest removed and reserved, peel removed)
- 110ml juice, 60g pulp

Crumble Toppings:

- 25g cup walnut pieces
- 60g cup all-purpose flour
- 2 tablespoons granulated sugar
- 2 tablespoons brown sugar
- 1/4 teaspoon baking powder
- Pinch of salt
- 2 1/2 tablespoons unsalted butter, melted

Muffin:

- 60g brown sugar
- 60g butter (room temperature)
- 1 egg (room temperature)
- 150g flour
- 3g baking powder
- 1 tsp cinnamon powder
- 1 Tb extra virgin olive oil
- pinch of salt
- 125g fresh or frozen cranberries

DIRECTIONS

Prepare apple by peeling then chopping into 2 inch pieces. Prepare orange by removing zest with a citrus zester and reserving. Remove peel and cut into 4 pieces. Extract with your Hurom juicer using the coarse strainer, and set aside 110ml juice and 60g pulp.

Sift flour, baking powder, and salt into a bowl and set aside.

Using an electric mixer, combine butter and brown sugar in a mixing bowl. Add egg, juice & pulp, and cinnamon powder, and blend by hand. Slowly add in dry ingredients and mix until just combined. Fold in cranberries and orange zest.

Place liners in muffin pan, and fill each about 1/8 from the top. Evenly distribute crumble topping. Bake for 25 minutes at 400° F. Poke the middle of one with a toothpick to test for doneness.