VEGAN MUFFINS – ORANGE CRANBERRY

2 cups all-purpose flour
2/3 cups sugar (preferably turbinado)
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

Sift the dry ingredients together. Then add:

1 cup orange juice
1/2 cup vegetable oil
2 tablespoons orange zest
2 teaspoons pure vanilla extract
1/4 teaspoon almond extract

Mix halfway to being just combined, then add:

1 1/2 cups cranberries (can also use blueberries, or raspberries, but then cut the sugar to 1/3 cup)
1 cup pecans

Finish Mixing.
Pour into lined muffin tin. Bake for ~25 minutes at 375, or until toothpick comes out clean.