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## WHOLE WHEAT Cranberry Orange Muffins

 MAKES 24 MINI MUFFINS OR 12 REGULAR MUFFINS 

Combine the muffin mix with 1 beaten egg, 1 cup of water, orange juice, or milk, and 1/4 cup melted butter or coconut oil. Fill cups of a greased muffin tin 2/3 full with the mixture. Bake in a 400° oven for 8-10 minutes (mini muffins) or 12-15 minutes (regular muffins) until the tops are golden brown and a toothpick inserted into the center comes out clean.

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