

Cranberry Lemon Muffins



One of the advantages of country life, is the availability of farm fresh products. Lawrencetown is fortunate to be situated in the middle of Nova Scotia's famed Annapolis Valley. With its moderate temperatures and fertile soil, the Valley boasts one of the best farming areas in Nova Scotia. Here in the Village, we reap the benefits of having one of these farms right on our doorstep, River Bend Cranberries.

2-1/2 cups flour
1 tbsp baking powder
1/2 tsp salt
1/2 tsp cinnamon
1 egg, beaten
1-1/4 cup milk
1/3 cup oil
1/3 cup honey
2 tsp lemon rind, grated
1-1/2 cups cranberries, chopped

Preheat oven to 375*. Grease a 12 cup muffin tin, or use paper liners. Set aside.
Combine flour, baking powder, salt and cinnamon. Set aside.
Mix together egg, milk, oil, honey and lemon rind.
Stir in dry ingredients, just until moistened.
Fold in cranberries.
Divide batter evenly among the muffin cups.
Bake for 25 minutes, or until browned.

Optional Lemon Glaze Topping

2/3 cup icing sugar
1 tsp lemon rind, grated
3-4 tsp lemon juice
Mix sugar and lemon rind. Add just enough juice to make a smooth paste.
Spread on top of muffins while they are still warm from the oven.

Optional Crunchy Almond Topping

1/3 cup almonds, chopped

2 tbsp sugar

Mix together almonds and sugar.

Sprinkle on batter before baking.

Submitted by Anne Taylor

Donald and Anne Taylor (River Bend Cranberries) started farming cranberries in 1997 on their farm at 497 Carleton Road. They dry harvest fresh fruit starting late September and sell cranberries to markets, stores and bakeries. Water harvested fruit are used for the process market. Cranberries are available for sale at the farm and tours are welcome. For more information, call Donald or Anne at 902-584-3341.