



### Paperchef Lotus Cups

These cups are 100% biodegradable and they add personality to culinary creations while helping them to look their best. The cups' inherent non-stick properties make them easy to peel away while keeping their shape, with little to no clean up.



### Ingredients

Serves 18

### Instructions

- ◆ 1 cup all-purpose flour
- ◆ 2 cups multi-grain flour
- ◆ 1 tablespoon baking powder
- ◆ 1/2 teaspoon baking soda
- ◆ 1/2 teaspoon salt
- ◆ 1 tablespoon ground cinnamon
- ◆ 2 teaspoons ground ginger
- ◆ 1 1/4 cups whole milk
- ◆ 2 extra-large eggs
- ◆ 1/2 lb. unsalted butter, melted and cooled
- ◆ 1 1/2 cups coarsely chopped fresh cranberries
- ◆ 1/2 cup dried cranberries
- ◆ 3/4 cup coarsely chopped walnuts
- ◆ 3/4 cup brown sugar, packed
- ◆ 3/4 cup granulated sugar

1. Preheat the oven to 375 degrees F.
2. Place fresh cranberries in a food processor fitted with a steel blade. Pulse on and off until roughly chopped.
3. Line 18 muffin cups with PaperChef Lotus Cup liners. Sift together the flour, baking powder, baking soda, salt, cinnamon, and ginger in a large bowl.
4. Add the milk, eggs, and melted butter. Stir quickly just to combine. Add the cranberries, walnuts, and both sugars and stir to distribute ingredients evenly throughout the batter.
5. Spoon the batter into the paper liners, filling each one to the top. Bake for 20 to 25 minutes, until browned on the top and a toothpick inserted in the center of the muffins comes out clean.

### Notes