



The Birkett Mills Recipes

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P.O. Box 440, Penn Yan, NY 14527

(315) 536-3311

Bread: Somersault Cranberry Puffs

Makes: 18 Puffs

Ingredients

1/3 cup firmly packed light brown sugar	1 ½ cup unbleached all-purpose flour
¼ cup margarine, softened	1 cup light buckwheat flour
½ cup fresh or frozen cranberries, thawed and coarsely chopped	½ cup granulated sugar
1 tsp. grated orange rind	1 Tbsp. baking powder
½ cup chopped nuts	½ tsp. salt
	¼ cup fresh orange juice
	1 cup milk
	1/3 cup margarine melted
	2 eggs whites, or 1 whole egg

Directions

Heat oven to 400 degrees, Stir together all topping ingredients. Divide equally into 18 well-greased nonstick muffin cups (about 2 teaspoons in each). In large bowl, combine flour, buckwheat flour, sugar, baking powder, and salt; blend well. Add orange juice, milk, margarine, and egg whites; stirring just until dry ingredients are moistened. Spoon batter over cranberry mixture in muffin cups, filling about 2/3 full. Bake 20-25 minutes, or until toothpick inserted in center comes out clean. Immediately invert onto cooling rack. Serve warm.



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