

## Mini Orange-Raisin Muffins with Smoked Turkey

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Makes about 30 mini muffins

Ingredients:

½ lb. thinly sliced smoked turkey breast  
30 Orange-Raisin Muffins (recipe follows)  
¼ cup whole cranberry sauce or apricot jam

Cut the turkey into small pieces, about 1 ½ inches long. Place a small amount on each muffin bottom. Top the turkey with ¼ tsp. cranberry sauce or apricot jam, cover with the muffin top, and serve.

1 ½ cups sugar  
4 tbl. unsalted butter, at room temperature  
Cooking spray for the muffin tins  
2 large eggs  
1 tsp. baking soda  
1 cup buttermilk  
2 cups all-purpose flour  
½ tsp. Kosher salt  
1 cup golden or dark raisins  
Zest of 1 orange  
Juice of 1 orange

Preheat the oven to 400°. Lightly spray the mini muffin tins. In the bowl of an electric mixer, cream 1 cup sugar with the butter on medium-low speed until smooth. Add the eggs one at a time, and beat until fluffy.

In a small bowl, dissolve the baking soda in the buttermilk. Sift together the flour and salt. With the mixer on low speed and working in batches, gradually add the flour mixture to the butter mixture, alternating with the buttermilk. Start and end with the flour. Blend until just combined.

In a food processor, process the raisins with the orange zest until well combined. Add to the batter and combine. Spoon the batter into the prepared muffin tins and bake until golden brown and firm to the touch, about 12 minutes.

Transfer the tins to a cooling rack and place close together. Brush the tops of the muffins with the orange juice and sprinkle with the remaining ½ cup sugar while the muffins are still warm. Cool before serving. The muffins may be made up to 1 day ahead and kept in an airtight container at room temperature.

Cook's Note: This recipe can be assembled up to 2 hours before serving. Keep them covered with a damp kitchen towel to keep the muffins and turkey from drying out.

*Credit: Martha Stewart Living*