White Chocolate Cranberry Muffins

1/2 cup butter, softened

1/2 cup granulated sugar

1/4 cup light brown sugar, packed

2 large eggs

1/2 cup sour cream

2 tablespoons buttermilk

2 teaspoons vanilla extract

1 1/2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon baking powder

1/2 teaspoon ground cinnamon

pinch salt

1 cup white chocolate chips

1 cup dried cranberries

Cream together butter and sugars.

Beat in eggs, sour cream, buttermilk and vanilla.

Add dry ingredients and beat until just combined.

Stir in white chocolate and cranberries.

Spoon into well greased mini muffin tins.

Bake 5 minutes at 425.

Turn oven down to 350 and continue to bake an additional 10 minutes.

Allow muffins to cool on wire racks.