

RECIPE

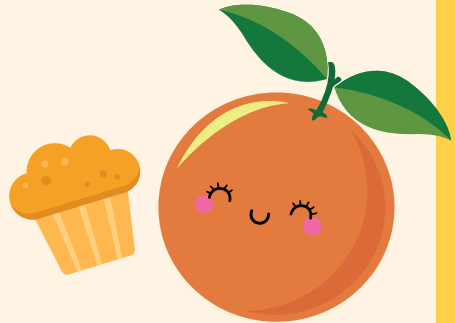
ORANGE MUFFINS

Ingredients

- ✓ 1 cup milk
- ✓ 2 large eggs
- ✓ ½ cup orange juice
- ✓ 225g unsalted butter, melted
- ✓ ½ cup sour cream
- ✓ 3½ cups flour
- ✓ 1 cup of sugar
- ✓ 1½ tablespoons baking powder
- ✓ Orange zest (from 1 orange)
- ✓ ½ teaspoon salt

For the Glaze

- ✓ ¼ cup orange juice
- ✓ 1-2 teaspoons Orange Zest
- ✓ 1½ cups powdered sugar



Instructions

1. Preheat the oven to 180°.
2. Line a muffin tray with paper liners.
3. In a mixing bowl, combine the milk, orange juice, sour cream, eggs, and melted butter.
4. In a separate bowl, add the flour, sugar, baking powder, and salt. Mix together.
5. Pour the wet ingredients into dry ingredients and combine.
6. Fold in the orange zest.
7. Add the batter to the muffin tray.
8. Bake 18-20 minutes, or until the toothpick comes out clean.
9. Let it cool for 10 minutes.
10. To make the glaze, combine the orange juice, powdered sugar, and orange zest. Whisk them together, until smooth.
11. Drizzle over muffins while the muffins are still warm.