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by ewfood

Orange muffins



Ingredients

130g flour
130g whole-wheat flour
140g brown sugar
1 tbsp baking powder
1/2 tsp baking soda
3g salt
3g ground cinnamon
3 tsp grated orange zest
80ml orange juice
160ml buttermilk
1 egg, lightly beaten
1 tsp vanilla extract
60ml butter, melted
60g walnuts, chopped
For the icing:
150g cream cheese
100g icing sugar
50ml orange juice
Orange zest to decorate
Preparation Time
45
min

Preparation

- 1 Preheat the oven to 200 C. Grease the muffin pan.
- 2 In a mixing bowl, put together flours, sugar, baking soda, baking powder, salt, orange juice, and cinnamon.
- 3 Get another bowl and combine orange juice, buttermilk, vanilla extract, egg and butter.
- 4 Add the egg mixture and milk to the flour mixture. Stir until evenly combined. Now fold the chopped walnuts.
- 5 Evenly divide the mixture among the muffin cups and sprinkle with sugar. Place the muffin pan in the oven and bake until lightly browned. Approx. 20 minutes.
- 6 Place on a wire rack to cool.
- 7 To make the icing:
- 8 Bea together the cheese, orange juice and sugar. Once the muffins are completely cool, top each with a spoonful of icing and pinch of orange zest.

Cooks Note

Preparation time: 45 minutes

Serves: 12
