

Orange muffins



Categories: Muffins

Yield: 12 medium muffins

- Orange mixture:
 - orange; unpeeled: 1
 - egg; large: 1
 - milk: 1/2 cup
 - butter; melted: 60 g
- Dry ingredients:
 - sugar: 1 cup
 - flour: 2 cup
 - baking powder: 1 tsp
 - baking soda: 1 tsp
- sultanas: 1/2 cup

Cut orange into quarters, remove and discard seeds, cut each quarter into four pieces. Put chopped orange (with skin and flesh) into food processor. Process until finely chopped. Add egg, milk, butter; process until combined.

Put dry ingredients in large mixing bowl, mix well, tip orange mixture into this. Sprinkle sultanas over; fold carefully without overmixing (stop as soon as all damp, but not smooth).

Lightly butter or spray muffin tins. Spoon mixture with two spoons.

Bake at 200degC for 12-20 minutes, until tops are golden brown and centres spring back when gently pressed.
