



CITRUS DREAM MINI MUFFINS (GLUTEN FREE)

Season:	Winter
From the garden:	Lemon, mandarin, eggs
Type:	Baking
Difficulty:	Easy
Country of origin:	USA
Serves:	30 mini muffins
Source:	www.healthyfood.co.nz

Equipment

- *bowls
- *citrus juicer
- *spatula
- *measuring cup and spoons
- *pastry brush
- *food processor
- *mini muffin tins
- *spoons

Ingredients

- *4 mandarins or 3 oranges
- *1-2 lemons
- *6 eggs
- * $\frac{3}{4}$ cup sugar
- *1 cup coconut flour
- *1 tsp vanilla essence
- *1 tsp baking powder
- *oil for greasing
- *icing sugar for dusting

Method

- 1.preheat oven to 190 degrees
- 2.break the eggs into a bowl
- 3.measure the sugar and put it in the food processor bowl
- 4.add the eggs and pulse to combine
- 5.cut the citrus in half and squeeze out the juice

- 6.remove any pips and add the pulp to the juice, we need one cup of it**
- 7.add the rest of the ingredients into the food processor and pulse**
- 8.grease the muffin tin holes with a little bit of oil**
- 9.pour mixture into the muffin tins and place them into the oven for around 10-12 min.**
- 10.let the muffins cool for a bit after baking and dust with icing sugar before serving**

Note: Coconut flour is gluten free, but it is very absorbent, so it cannot be replaced with ordinary flour.

Skills: *measuring, cutting, juicing, mixing*