



# CITUS MINI MUFFINS

<b>Season:</b>	<b>Winter</b>
<b>From the garden:</b>	<b>Lemon, orange, eggs</b>
<b>Type:</b>	<b>Baking</b>
<b>Difficulty:</b>	<b>Easy</b>
<b>Country of origin:</b>	<b>USA</b>
<b>Serves:</b>	<b>30 mini muffins</b>
<b>Source:</b>	<b>Andrea Habacht, GTT kitchen specialist, Oropi school</b>

## Equipment

- \*chopping board and knife
- \*citrus zester
- \*citrus juicer
- \*2x bowls
- \*measuring cups and spoons
- \*mixing spoon and whisk
- \*pastry brush
- \*mini muffin tins
- \*tea spoons

## Ingredients

- \*2 lemon
- \*1 orange
- \*1 ½ cup self raising flour
- \*½ tsp baking soda
- \*¾ cup sugar + 2 tbsp for topping
- \*1`cup milk (cow or plant)
- \*1 tsp white vinegar
- \*½ cup vegetable oil
- \*2 eggs

## Method

- 1.preheat oven to 200 degrees

- 2.zest the lemons and orange, make sure to keep turning your fruit so you don't grate the pit. We need around 2 tbsp zest**
- 3.cut the lemon and orange in half and squeeze out the juice. Set aside for the topping after baking**
- 4.add the vinegar to the milk and let it stand for a few minutes to thicken**
- 5.measure the dry ingredients into a bowl (only add the  $\frac{3}{4}$  cup of sugar, keep the 2 tbsp for later)**
- 6.add the wet ingredients and citrus zest into another bowl and whisk to combine**
- 7.now gently mix the dry and wet ingredients together**
- 8.brush the muffin tins with a little bit of oil or use an oil spray**
- 9.pour or spoon the batter into the muffin tins**
- 10.place tins in the oven and bake muffins for around 8-10 minutes, until firm to the touch**
- 11.mix the citrus juice with the 2 tbsp of sugar and spoon over the still warm muffins**

**Skills: *measuring, cutting, zesting, juicing, mixing***