



## ORANGE AND CHOCOLATE MINI MUFFINS

<b>Season:</b>	<b>Winter, spring</b>
<b>From the garden:</b>	<b>Orange, egg</b>
<b>Type:</b>	<b>Dessert</b>
<b>Difficulty:</b>	<b>Easy</b>
<b>Country of origin:</b>	<b>USA</b>
<b>Serves:</b>	<b>36 mini muffins</b>
<b>Source:</b>	<b>chelsea.co.nz</b>

### Equipment

- \*chopping board and knife
- \*citrus zester and juicer
- \*mixing bowl
- \*measuring cups
- \*wooden spoon
- \*whisk
- \*spatula
- \*mini muffin tins
- \*pastry brush

### Ingredients

- \*2 ½ cup self raising flour
- \*¾ cup sugar
- \*1 egg
- \*¼ cup vegetable oil
- \*¾ cup milk
- \*½ cup orange juice
- \*zest of 2 oranges
- \*⅓ cup chocolate chips

### Method

- 1.preheat oven to 200 degrees
- 2.zest the oranges, cut them in half and juice
- 3.break the egg into a mixing bowl, add the oil, milk, orange zest and juice and whisk
- 4.measure the flour, sugar and chocolate chips into the bowl and mix with a wooden spoon until just combined. Don't overmix
- 5.grease the muffin tins and spoon the batter into the tins until ¾ full

**6.bake for around 8-10 minutes or until lightly browned and firm to the touch**

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