



CITRUS MINI MUFFINS

Season: Winter
From the garden: Oranges, Lemons
Type: Baking
Difficulty: Easy
Country of origin: USA
Serves: 35 mini muffins
Source: thekitchengarden.co.nz

Equipment

- *chopping board
- *knife
- *mixing bowl
- *measuring cup and spoons
- *mixing spoon
- *pastry brush
- *food processor
- *mini muffin tins
- *citrus juicer

Ingredients

- *2 oranges
- *2 lemons
- * $\frac{2}{3}$ cup sugar plus 1 tbsp extra for topping
- * $\frac{1}{2}$ cup milk
- * $\frac{1}{2}$ cup vegetable or olive oil
- *2 eggs
- *2 cups plain flour
- *2 tsp baking powder
- * $\frac{1}{2}$ tsp baking soda

Method

- 1. preheat oven to 200 degrees**
- 2. chop one orange and one lemon (keep the other lemon and orange for later) into pieces and remove any seeds. DON'T peel the citrus.**
- 3. put the pieces in the food processor bowl with the $\frac{2}{3}$ cup of sugar and process to a slurry**
- 4. add the eggs, milk and oil and pulse to mix**
- 5. put flour, baking powder and soda into a bowl and mix to combine**
- 6. make a well in the middle of the flour and pour in liquid ingredients**
- 7. fold together lightly until just combined**
- 8. oil the muffin tins and dust lightly with flour or use an oil spray**
- 9. fill the muffin tins and put them in the oven for 10-15 minutes**
- 10. while the muffins are baking, cut the remaining lemon and orange in half and squeeze out the juice. Mix the juice with the remaining 1 tbsp of sugar**
- 11. when the muffins come out of the oven, pierce them with a pointy knife and pour the juice and sugar mixture over the muffins**
- 12. dust with icing sugar (optional) and serve**

Notes: Any mixture of citrus can be used

Skills: measuring, *mixing*, *chopping*