



ORANGE MINI MUFFINS (dairy and egg free)

Season: All year round (substitute fresh orange with orange juice)
From the garden: Orange
Type: Baking
Difficulty: Easy
Country of origin: USA
Serves: 30 mini muffins
Source: allrecipes.com

Equipment

- *food processor
- *mixing bowls
- *mixing spoon
- *measuring cup and spoons
- *chopping board and knife
- *pastry brush
- *mini muffin trays

Ingredients

- *2-3 small oranges
- *1 ½ cup plain flour
- *¾ cup sugar
- *½ cup vegetable oil
- *1 ½ tsp baking soda
- *pinch of salt

Method

- 1.preheat oven to 200 degrees

- 2. peel the oranges, cut into chunks and remove any pips**
- 3. place the orange pieces into the food processor and whizz. You should get 1 cup of liquid**
- 4. put flour, sugar, soda and salt in a bowl and mix**
- 5. add orange liquid and oil to the bowl and mix**
- 6. brush muffin tins with oil and sprinkle with flour**
- 7. add a heaped teaspoon of mixture into each muffin tin hole and place the tin in the oven**
- 8. bake for around 12 minutes until lightly browned**
- 9. remove from tin and dust with icing sugar**

Notes:

Skills: measuring, *mixing, peeling*