



# ORANGE MUFFINS

## USING ROBIN HOOD FLOUR

---

### INGREDIENTS

- $\frac{3}{4}$  cup granulated sugar
- 1 tablespoon orange zest
- $1\frac{3}{4}$  Robin Hood Flour
- $1\frac{1}{2}$  teaspoons baking powder
- $\frac{1}{4}$  teaspoon salt
- 2 large eggs
- $\frac{1}{3}$  cup unsalted butter, melted
- $\frac{1}{4}$  cup sour cream
- $\frac{1}{4}$  cup whole milk
- $\frac{1}{2}$  cup Simply Orange Juice

#### Orange Drizzle Topping

- $\frac{1}{2}$  cup powdered sugar
- 1-2 tablespoons Simply Orange Juice

### DIRECTIONS

**Prep Time:** 10 Minutes  
**Cook Time:** 20 Minutes  
**Serves:** 12

Preheat the oven to 375° F and line 12 muffin cups with paper.

In a large bowl, mix together sugar and orange zest. Add flour, baking powder, and salt. In another bowl, whisk eggs with melted butter, sour cream, milk, orange juice, and vanilla extract until well combined.

Mix dry and wet ingredients together, stir with a wooden spoon.

Divide batter evenly into muffin cups. Bake for 15-20 minutes and allow to cool for 10 minutes. Remove muffins from tin and transfer to a wire rack, allow them to cool completely.

To make orange drizzle, mix powdered sugar and Simply Orange Juice together in a small bowl. Pour glaze over muffins once they are cooled.

### NOTES

---

---

---