



Orange Muffins

INGREDIENTS

2 cups self-rising flour*
1/3 cup sugar
1 tablespoon grated orange peel
1 egg
3/4 cup orange juice
1/4 cup vegetable oil

*If using all-purpose flour, sift 1 tablespoon baking powder and 3/4 teaspoon salt with flour

DIRECTIONS

1. Preheat oven to 400 degrees F. Grease 12 muffin cups.
2. Stir together flour, sugar, and orange peel in mixing bowl. Beat egg in separate bowl; stir in orange juice and oil. Add liquid mixture to dry ingredients, stirring just until blended. Batter will be slightly lumpy.
3. Spoon batter into prepared muffin cups, filling each 2/3 full. Bake for 18 to 20 minutes or until golden brown.
4. Remove muffins from pan and cool for 5 minutes. Makes about 12 medium muffins.

5. If desired, spread with Orange Icing

Orange Icing:

3 ozs. cream cheese, softened

2 tablespoon sugar
1 teaspoon grated orange peel
2 teaspoons orange juice

Combine cream cheese, sugar and orange peel in small bowl; blend well. Add orange juice and stir until smooth.

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