



# 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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