



Strawberry Mini-Muffin Bites

INGREDIENTS

1 egg
1/3 cup canola oil
1/3 cup granulated sugar
1 teaspoon orange extract
1/2 teaspoon Princess Bakery Emulsion (or vanilla)

1 1/2 cups all-purpose flour
1 1/4 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt

1 1/4 cups strawberries, finely sliced

DIRECTIONS

- Preheat oven to 350 degrees F. Combine dry ingredients in separate bowl and mix well. Slice strawberries, making the pieces the size of blueberries. Set aside.
- Mix together egg, oil, sugar, orange extract and bakery emulsion, if available. Fold in the dry ingredients, until well blended (the mixture will be dense). Add the strawberries and mix until well distributed.
- Using 1 oz cookie scoop, scoop onto insulated cookie sheet and bake for 10 - 15 minutes until firm and just starting to brown on top. Makes 3 dozen strawberry mini-muffin bites.

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