

Orange Muffins

INGREDIENTS

- 🍊 2 cups SR flour
- 🍊 1 tsp baking powder
- 🍊 1/2 tsp salt
- 🍊 1/2 cup sugar of your choice (I used maple)
- 🍊 1/3 cup canola oil
- 🍊 3/4 cup almond milk
- 🍊 2 tsp vanilla
- 🍊 1 egg
- 🍊 juice and zest of 2 large oranges
- 🍊 1 tbs @rawnice Dunaliella Salina powder
- 🍊 1 tsp ground cinnamon

METHOD

- 🍊 Preheat oven to 175C and line a muffin tray with cases
- 🍊 Sieve the flour, baking powder, cinnamon, dunaliella salina & salt into a large bowl.
- 🍊 In a smaller bowl, whisk together all the remaining ingredients making sure they're well combined.
- 🍊 Pour the wet into the dry mix and using a spatula mix through till combined but don't overmix.
- 🍊 Divide the mix into your muffin cases and bake for about 25 minutes or until a skewer comes out clean
- 🍊 Optional step - I made a little orange icing by mixing orange juice, icing sugar and dunaliella salina powder. When the muffins cooled down, I drizzled it over the top.

Yum! 🍊