

eMeals Recipe Card

Orange Muffins with Orange Glaze



Ingredients

- * 2½ cups all-purpose flour
- * 1/3 cup sugar
- * 1 tablespoon baking powder
- * 1 tablespoon minced fresh thyme
- * ½ teaspoon salt
- * ¾ cup milk
- * ¼ cup butter, melted
- * 2 teaspoons orange zest
- * ½ cup fresh orange juice
- * 2 large eggs
- * ½ cup confectioners' sugar
- * 1 tablespoon fresh orange juice

Instructions

1. Preheat oven to 375°F.
2. In a large bowl, whisk together flour, granulated sugar, baking powder, thyme, and salt.
3. In a small bowl, combine milk, melted butter, orange zest, orange juice, and eggs, stirring with a whisk until well blended.
4. Add milk mixture to flour mixture, stirring just until combined.
5. Spoon batter into a muffin pan that has been filled with paper liners or sprayed with cooking spray and dusted with flour.
6. Bake for 15-20 minutes, or until a toothpick inserted in center comes out clean.
7. In a small bowl, whisk confectioners sugar and 1 tablespoon orange juice until smooth.
8. Drizzle glaze over hot muffins, and serve warm.

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