

Betty's Festive Orange Muffins



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In this video, Betty demonstrates how to make Holiday Orange Muffins. They are just the right texture and flavor--not too sweet, not too tart!

Ingredients:

- 1 $\frac{3}{4}$ cups all purpose flour
- $\frac{1}{4}$ cup sugar
- 2 $\frac{1}{2}$ teaspoons baking powder
- $\frac{3}{4}$ teaspoon salt
- 1 well-beaten egg
- $\frac{3}{4}$ cup milk
- $\frac{1}{3}$ cup vegetable oil
- 1 tablespoon orange extract
- 1 teaspoon grated orange rind

Place 1 $\frac{3}{4}$ cups flour, $\frac{1}{4}$ cup sugar, 2 $\frac{1}{2}$ teaspoons baking powder, and $\frac{3}{4}$ teaspoons salt in a large bowl. Stir thoroughly and make a well in the center. Combine 1 well-beaten egg, $\frac{3}{4}$ cup milk, $\frac{1}{3}$ cup vegetable oil, 1 tablespoon orange extract, and 1 teaspoon grated orange rind. Add all at once to dry ingredients. Stir quickly, just until dry ingredients are moistened. Fill muffin pans $\frac{2}{3}$ full. (Either grease the muffin pans or use paper liners.) Bake at 400 degrees (F) about 15 minutes, or until golden brown and a toothpick inserted in the center comes out clean. These are really great muffins--enjoyable for everyday, but elegant enough for company! You may serve them as an appetizer, or the bread for your meal, or as a small dessert. They are quite versatile!