

# Ferraro's Cucina

## Orange Muffins

### Ingredients

***3/4 cup (150 g/5.3 oz.)  
granulated sugar***

***1 tablespoon orange zest***

***1 3/4 cups (250 g/8.8 oz.) all-  
purpose flour, sifted***

***2 1/2 teaspoons baking powder***

***1/4 teaspoon salt***

***2 large eggs***

***1/3 cup (75 g) unsalted butter,  
melted and cooled, OR neutral oil  
such as canola***

***1/4 cup (60 ml) sour cream***

***1/4 cup (60 ml) whole milk***

***1/2 cup (120 ml) freshly  
squeezed and strained orange  
juice***

***1/2 teaspoon vanilla extract***

***1 cup add-in of your choice:  
dark or white chocolate chips,  
berries, raisins, nuts***

### Preparation

- Preheat oven to 190C/375F. Grease 12 muffin cups or line them with liner papers.
- In a large bowl, toss together sugar and orange zest. Add flour, baking powder, and salt, and mix to combine. In another medium bowl, whisk eggs with melted butter, sour cream, milk, orange juice, and vanilla extract until well combined. Make a well in the dry ingredients and pour the wet ingredients into it, then stir with a wooden spoon or rubber spatula just until combined. Do not over mix. Fold in add-ins.
- Divide batter evenly between muffin cups (almost all the way to the top). Bake for 15-20 minutes or until a toothpick inserted into the center of the muffin comes out clean. Allow to cool for 10 minutes, then remove muffins from the tin and transfer to a wire rack to cool completely.

