

Citrus Yogurt Muffins

Yield: one dozen muffins



Ingredients:

- 1 large orange
- $\frac{3}{4}$ cup yogurt (vanilla, plain, lemon...)
- 1 tsp pure vanilla
- $\frac{1}{4}$ cup oil
- 1 egg
- $1\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup brown sugar
- 1 Tbsp baking powder
- 1 tsp baking soda
- Pinch salt
- $\frac{1}{2}$ cup good granola (dried fruit, nuts, oats)
- $\frac{1}{4}$ sliced almonds or granola for garnish

Directions

- In large bowl combine flour, brown sugar, baking soda, baking powder and salt.
- Peel and blend orange and mix together with egg, yogurt, oil and vanilla. Mix well.
- Make a well in centre of dry ingredients and pour wet mixture into well. Fold in gently and do not overmix
- Fold in granola or dried fruit/nut mixture of your choice.

- Lightly grease muffin pan and fill with batter in equal parts. Bake for 20 – 25 minutes until golden brown and toothpick inserted in middle comes out clean. Cool muffins on rack.

Optional Toppings:

- Heat up orange marmalade and brush light coating on muffins. Sprinkle granola or sliced almonds on top, or
- Lightly dust with icing sugar or vanilla sugar once muffins have cooled completely.

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