



SALTBUSH
ECO STORE

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Chocolate orange muffins (GF)

Using highly nutritious sorghum flour as the base, these muffins are light in texture but full of those classic chocolate and orange flavours. Perfect with an afternoon cuppa!

INGREDIENTS

Makes 12 muffins

2 cups Sorghum flour
1/2 cup Cacao powder
3/4 cup Caster sugar
1 tbl Baking powder (GF)
1 1/2 tsp Guar gum
1/2 tsp Salt
1 tsp Vanilla

1 cup Milk of choice
1/3 cup Vegetable oil
2 ea eggs
1 ea Orange, zest and juice



METHOD

Combine dry mix into a large bowl

Whisk together all wet ingredients and warm to body temperature, either in the microwave (30-45 secs) or on the stove (low heat)

Whisk wet mix into dry until smooth but take care not to over mix. 2 minutes should be plenty.

Pour into lined muffin tin.

Bake at 160 degC for 12-15 minutes (cupcakes), checking by pressing lightly into the centre. If top bounces back, cake is done. Can also check with a skewer if you wish.

Optional add ins: chopped nuts, cacao nibs, chocolate pieces



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