

Orange Almond Muffin

Made without gluten ingredients
Vegan friendly

Yield:
12 muffins

Prep time: 20 min
Total time: 45 min



Ingredients:

- » 1.75 cups Bob's Red Mill 1:1 GF Flour
(or sub all-purpose flour)
- » 1/2 cup fine cornmeal
- » 1 orange, zested and juiced
- » 1 tsp kosher salt
- » 2 tsp baking powder
- » 1 cup granulated sugar
- » 1/2 cup canola or vegetable oil
- » 1.5 tsp pure almond extract
- » 1 cup orange juice (from reserved juice, then
supplement with boxed OJ if necessary)
- » Topping: Raw sugar before baking

Recipe:

1. In a large metal bowl whisk together the flour, cornmeal, orange zest, salt and baking powder. Set aside.
2. Using a stand or hand mixer, mix together the granulated sugar, oil, almond extract and orange juice until smooth.
3. Slowly add in the dry mixture to the wet and mix on low until just combined.
4. Line muffin pan with muffin liners.
5. Portion batter evenly into muffin liners (~1/4 cup each)
leaving some room between the batter and the top of the liner.
Top with ~1/2 tsp raw sugar each
6. Bake at 325° F for 25-28 minutes or until a toothpick comes out clean.

Notes:

