

Mandarin Muffins

Season: Winter

Serves: 36 mini muffins

Recipe source: adapted from Sunny Little Kitchen

Fresh from the garden: mandarins

Equipment: 3 x mini muffin trays Pastry brush 1 medium mixing bowl 1 large mixing bowl Whisk Spatula Sieve Citrus juicer Citrus zester Measuring cups and spoons Ice cream scoop	Ingredients: Melted butter for muffin tray 3 large eggs, room temperature $\frac{3}{4}$ cup vegetable oil 1 cup natural yoghurt, runny if possible (or mix in a little milk) 1 tablespoon mandarin zest 100ml mandarin juice 1 $\frac{1}{2}$ teaspoons vanilla extract $\frac{1}{2}$ teaspoon orange extract, optional 3 $\frac{1}{4}$ cups plain flour $\frac{3}{4}$ cup caster sugar 3 teaspoons baking powder $\frac{1}{2}$ teaspoon salt Glaze: 1 $\frac{1}{2}$ cups icing sugar 1 $\frac{1}{2}$ tablespoons orange juice Extra mandarin zest for garnish
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What to do:

1. Preheat the oven to 180°C, eco fan setting. Melt butter and use pastry brush to grease the muffin holes.
2. In a medium bowl, beat the eggs with a whisk then add the oil, yogurt, mandarin juice and zest, and vanilla extract (and orange extract if using). Whisk to combine.

3. Add sifted flour, sugar, baking powder and salt to the large bowl.
4. Add wet ingredients to the dry ingredients and mix until just combined.
5. Divide the batter between 36 mini muffins cups, using an ice cream scoop. Bake for 15 minutes or until the muffin bounces back if lightly touched in the centre. Allow to cool completely.
6. To make the glaze, mix the icing sugar and mandarin juice. Adjust the consistency to your liking by adding more juice if needed. Drizzle over the cooled muffins, and garnish with extra zest.