

Glazed Orange Muffins by Lynn's Recipes



A delicious glazed muffin. Great for breakfast or snacking. Adapted from Pinterest. Makes about 16 muffins.

Ingredients:

For the muffins:

- 1 cup milk
- ½ cup freshly squeezed orange juice
- ½ cup sour cream
- 2 large eggs
- 2 sticks unsalted, melted butter
- 3-1/2 cups all-purpose flour
- 1 cup sugar
- 1-1/2 Tablespoon baking powder
- ½ teaspoon salt
- Zest of 1 orange

For the glaze:

- ¼ cup freshly squeezed orange juice
- 1-1/2 cups confectioners' sugar
- 1-2 teaspoons orange zest

Preheat the oven to 350°. Line a muffin pan with paper liners. In a medium mixing bowl, combine the milk, orange juice, sour cream, eggs, and melted butter. Whisk together to blend.

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In a large mixing bowl, combine the flour, sugar, baking powder, and salt. Stir to blend. Pour the wet ingredients into the dry ingredients and mix just until incorporated. Fold in the orange zest with a spatula.

Divide the batter evenly between the prepared muffin cups. Bake about 18-20 minutes, or until a toothpick inserted in the center comes out clean. Let cool in the pan 5-10 minutes, then transfer to a wire rack, placed over a baking sheet.

To make the glaze, combine the orange juice, confectioners' sugar, and orange zest in a small bowl. Whisk together until smooth, adding more juice if necessary to achieve your desired consistency. Drizzle the glaze over the muffins while they are still warm. Allow the glaze to set before serving. Store in an airtight container.

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