

Strawberry Buttercream Frosting by Lynn's Recipes



White Chocolate & Orange Muffins

A little different kind of muffin that takes flour and polenta or yellow corn meal. Great for breakfast or a quick snack. This is a Nigella Lawson recipe. Yield: 12 regular sized muffins

- 1-2/3 cups all purpose flour
- 1/3 cup polenta or yellow cornmeal
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ¾ cup granulated sugar
- ¾ cup white chocolate chips
- 6 Tablespoons vegetable oil
- 1 egg
- ¾ cup milk
- 1 orange, zest and juiced

Preheat oven to 400°.

Line muffin tin with muffin/cupcake papers.

Measure the flour, cornmeal, baking powder, baking soda and sugar in a bowl. Stir in the chocolate chips.

In a separate bowl, mix together the egg, vegetable oil, milk, zest and juice of the orange. Pour the liquid ingredients into the dry ingredients and stir until incorporated.

Pour into the muffin pan -- I use a standard ice cream scoop for this.

Bake for 20 minutes or until a toothpick or cake tester comes out clean.

Let stand for 5 minutes on a wire rack.

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