

## Orange Muffins with Glaze

This quick and easy recipe for Orange Muffins with Glaze makes the flavor of orange the star of the show. Good morning, sunshine!

### Orange Muffins Ingredients

- 2 cups (240g) flour
- 3/4 cup (149g) sugar
- 1 tablespoon (12g) baking powder
- 1/2 teaspoon salt
- 2 large eggs (100g), whisked
- 1/2 cup (113g) milk or buttermilk
- 1/3 cup (66g) canola or vegetable oil
- Zest from 1 large orange
- 3 tablespoons orange juice (no pulp)

### Glaze

- 1 cup (113g) powdered sugar
- 2 to 3 tablespoons orange juice (no pulp)
- Orange zest (optional for decoration)



### How to Make Orange Muffins with Glaze (12 muffins)

Preheat the oven to 400 degrees Fahrenheit (200C). Line a 12-cup muffin pan with paper liners or spray with baking spray.

In a large bowl, add the flour, sugar, baking powder and salt. Whisk until combined.

In a medium bowl, whisk the eggs.

Zest and juice the orange. Set aside.

Pour the whisked eggs, oil, milk, orange zest, and orange juice into the flour mixture. Stir just until combined.

Using a large cookie scoop or ice cream scoop, add the batter to the prepared muffin pan.

Bake for 15-20 minutes or until golden brown on the edges of the muffins. Check the muffins at 15 minutes.

**Not sure if the muffins are done?** Insert a toothpick into the center of the largest muffin. If the toothpick comes out clean, the muffins are done.

Cool the muffins in the pan on a wire rack for 2-3 minutes. Use an offset spatula to loosen the edges of the muffins and carefully transfer the muffins to a wire rack and cool completely.

For the glaze, whisk the powdered sugar and orange juice until the glaze is a drizzling consistency.

For easier cleanup after glazing, place a sheet of parchment paper on your work surface.

Then, drizzle the glaze on the cooled muffins or dip the tops of the muffins into the glaze.

Optional: Decorate the muffin tops with a little orange zest.

Let the glaze set for about 30 minutes.

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