

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 flour
- 3/4 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 2 large eggs, whisked
- 1/2 cup milk
- 1/3 cup canola or vegetable oil
- 3 tablespoons orange juice (no pulp)
- Zest from 1 large orange

Glaze

- 1 cup confectioners' 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. Line a 12-cup muffin pan with paper liners and spray with non-stick cooking spray.

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

In a separate bowl, whisk the eggs. Zest the orange. Pour the whisked eggs, oil, milk, orange juice, and orange zest into the flour mixture. Stir just until combined.

Using a large cookie scoop or a 1/4 measuring cup, 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.

Let the muffins sit in the pan on a wire rack for 2-3 minutes. Then, remove the muffins to a wire rack and let cool completely.

To remove the muffins easily from the pan: If you have a platter or rimmed cookie sheet that's larger than the muffin pan, flip the muffins onto the platter or pan, then move the muffins to the wire rack.

For the glaze, whisk together the confectioners' sugar and orange juice until the glaze is a drizzling consistency.

For easier cleanup after glazing, put a sheet of plastic wrap on the counter under the wire rack.

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

Decorate with a little orange zest on top.

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