

• INGEBRETSEN'S FAMILY RECIPES •

ORANGE-SAFFRON MUFFINS

PRE-HEAT THE OVEN TO 400 DEGREES.

1 CUP SUGAR

3 EGGS

1 CUP MELTED BUTTER OR VEGAN BUTTER, COOLED

1/4 TEASPOON OF POWDERED SAFFRON

ZEST OF ONE ORANGE

1/3 CUP OF ORANGE JUICE (ABOUT ONE MEDIUM ORANGE, JUICED)

2/3 CUP MILK OR ALMOND MILK

2 AND 1/4 CUP FLOUR OR ALMOND FLOUR

1 AND 1/2 TEASPOON BAKING POWDER

1/2 CUP GOLDEN RAISINS, OPTIONAL

BEAT THE SUGAR AND EGGS TOGETHER UNTIL LIGHT.
ADD THE MELTED BUTTER, ZEST, ORANGE JUICE, SAFFRON, AND MILK,
BEATING AFTER EACH ADDITION.

COMBINE THE EGG MIXTURE TO THE FLOUR AND BAKING POWDER.
BEAT LIGHTLY, JUST UNTIL ALL THE INGREDIENTS ARE BLENDED, BUT
THE BATTER IS STILL LUMPY. ADD GOLDEN RAISINS, IF USING.

FILL CUPCAKE LINERS HALF-FULL AND BAKE 15-20 MINUTES OR UNTIL
THEY ARE GOLDEN BROWN AND TEST DONE.

Vær så god!

• FROM CARSTENS SMITH •