



ORANGE and poppy SEED MINI-MUFFINS

INGREDIENTS

MELTED BUTTER, to GREASE
1 tbs poppy SEEDS
185ml - 3/4 cup MILK
375g - 2 1/2 cups SELF-RAISING FLOUR
155g - 3/4 cup CASTER SUGAR
125g BUTTER, MELTED
2 EGGS, LIGHTLY WHISKED
4 tsp FINELY SHREDDED ORANGE RIND
125ml 1/2 cup FRESH ORANGE JUICE
icing sugar, to dust

METHOD

PREHEAT oven to 190°C. BRUSH NON-STICK MINI-MUFFIN PANS WITH MELTED BUTTER to lightly GREASE. MIX THE poppy SEEDS and 60ml - 1/4 cup of THE MILK in a small bowl - SET ASIDE FOR 10 MINUTES.

MIX THE FLOUR and SUGAR in a LARGE bowl. add THE poppy-SEED MIXTURE, THE REMAINING MILK and all of THE BUTTER, EGGS, ORANGE RIND and juice. STIR UNTIL just COMBINED - do NOT OVER MIX.

SPOON THE BATTER AMONG PREPARED MUFFIN PANS. BAKE IN PREHEATED oven FOR 15 - 20 MINUTES OR UNTIL a SKEWER INSERTED INTO THE CENTRES COMES out CLEAN. REMOVE FROM oven and TURN onto a WIRE RACK. SERVE WARM dusted with icing sugar.

TIPS

MUFFINS CAN BE FROZEN FOR up to 1 MONTH.