THE J.M. SMUCKER Co

Blueberry Orange Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	20 mins	12	N/A

Ingredients

- 2 1/4 cups (550 mL) **Robin Hood®** Best For Cake & Pastry Flour

  Robin Hood® Best for Cake & Pastry Flour

- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1 cup (250 mL) sugar
- 1/3 cup (75 mL) Vegetable or Canola Oil
- 2 eggs
- 1/2 cup (125 mL) unflavoured yogurt
- 1/2 cup (125 mL) orange juice
- 2 tbsp (30 mL) grated orange zest
- 1 cup (250 mL) blueberries, fresh or frozen

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease or line a 12 cup muffin pan with paperliners.

Step 2:

Combine flour, baking powder and baking soda in a medium mixing bowl.

Step 3:

Whisk sugar, oil, and eggs together in a separate large mixing bowl. Add yogurt, orange juice and zest.

Step 4:

Add egg mixture to flour mixture stirring until just combined. Gently fold in berries.

Step 5:

Fill prepared muffin cups.

Step 6:

Bake in preheated oven for 18 to 20 minutes or until a toothpick inserted in center of muffin comes out clean. Cool on wire rack.

Images