



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

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- 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

