THE J.M. SMUCKER Co

Chunky Chocolate and Orange Muffins

Prep Time	Cook Time	Serves	Difficulty
20 mins	22 mins	12	N/A

Ingredients

- 1 cup (250 mL) sugar
- 1/2 cup (125 mL) unflavoured yogurt
- 1/2 cup (125 mL) orange juice
- 1/3 cup (75 mL) Vegetable or Canola Oil
- 2 eggs
- 1 tbsp (15 mL) orange zest
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) coarsely chopped semi-sweet chocolate or chocolate chips

Directions

Step 1:

Preheat oven to 375ºF (190ºC). Grease or line 12 cup muffin pan with paper liners.

Step 2:

Whisk sugar, yogurt, orange juice, oil, eggs and orange zest in a medium bowl until combined.

Step 3:

Combine flour, baking powder, baking soda and salt in a separate bowl.

Step 4:

Add orange juice mixture to flour mixture. Stir in chocolate until batter is combined.

Step 5:

Place batter in prepared muffin pan.

Step 6:

Bake in preheated oven for 18 to 22 minutes, or until a toothpick inserted in centre of muffin comes out clean. Cool.

Images

