

Idiot's Kitchen Recipe – Raspberry Orange Muffins

Recipe from www.idiotskitchen.com – Adapted from Driscoll's



Ingredients:

- 2 cups flour
- 2/3 cup brown sugar, lightly packed
- 2 teaspoons baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 1 orange, zested
- 2/3 cup sour cream (light is okay, so is yogurt)
- 1/3 cup canola or vegetable oil
- 1/3 cup fresh orange juice (from the orange you zested)
- 1 egg
- 1 teaspoon vanilla
- 6 ounces fresh raspberries

Preheat the oven to 375 degrees.

In a large bowl, mix together 2 cups flour, 2/3 cup brown sugar, 2 teaspoons baking powder, ¼ teaspoon baking soda, and ½ teaspoon salt. Whisk to combine all of the dry ingredients.

In a separate bowl, grate the zest from one orange with a microplane or small grater. Add 2/3 cup sour cream, 1/3 cup canola oil, 1/3 cup orange juice, 1 egg, and 1 teaspoon vanilla. Whisk to combine all of the wet ingredients.

Take a pinch of flour from the dry ingredients and sprinkle it on the raspberries to keep them from clumping together in the batter.

Add the wet ingredients to the dry and stir to combine halfway. Do not over stir. Add the raspberries and gently fold them into the batter. The raspberries will break apart in the batter.

Grease a muffin tin and fill each ¾ full with batter. This batter will be **VERY THICK**.

Bake at 375 degrees for 20 minutes until golden brown and a toothpick inserted into the center comes out clean. Cool in the pan for a few minutes so the muffins hold their shape and then remove to a wire rack.

Makes 12 muffins.