

Strawberry Buttercream Frosting by Lynn's Recipes



White Chocolate & Orange Muffins

A little different kind of muffin that takes flour and polenta or yellow corn meal. Great for breakfast or a quick snack. This is a Nigella Lawson recipe. Yield: 12 regular sized muffins

- 1-2/3 cups all purpose flour
- 1/3 cup polenta or yellow cornmeal
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 3/4 cup granulated sugar
- 3/4 cup white chocolate chips
- 6 Tablespoons vegetable oil
- 1 egg
- 3/4 cup milk
- 1 orange, zest and juiced

Preheat oven to 400°.

Line muffin tin with muffin/cupcake papers.

Measure the flour, cornmeal, baking powder, baking soda and sugar in a bowl. Stir in the chocolate chips.

In a separate bowl, mix together the egg, vegetable oil, milk , zest and juice of the orange. Pour the liquid ingredients into the dry ingredients and stir until incorporated.

Pour into the muffin pan -- I use a standard ice cream scoop for this.

Bake for 20 minutes or until a toothpick or cake tester comes out clean.

Let stand for 5 minutes on a wire rack.

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