

Orange Blossom Muffins:



Ingredients:

For the Muffins:

- 2 cups all-purpose flour
- 1/2 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 large eggs
- 1/2 cup unsalted butter, melted and cooled
- 1 cup orange juice (freshly squeezed for best flavor)
- Zest of one orange
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon orange blossom water (adjust to taste)
- Optional: 1/2 cup chopped nuts (e.g., pecans or walnuts)

For the Glaze:

- 1/2 cup powdered sugar
- 1 to 2 tablespoons orange juice
- 1/4 teaspoon orange blossom water (adjust to taste)

Instructions:

- Preheat your oven to 375°F (190°C). Line a muffin tin with paper liners or grease it lightly.
- In a large mixing bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
- In another bowl, whisk the eggs until well beaten. Add the melted butter, orange juice, orange zest, vanilla extract, and orange blossom water. Mix until well combined.
- Pour the wet ingredients into the dry ingredients and stir until just combined. If you're adding nuts, fold them into the batter at this point.
- Fill each muffin cup about two-thirds full with the muffin batter.

- Bake in the preheated oven for 18-20 minutes or until a toothpick inserted into the center of a muffin comes out clean or with just a few crumbs clinging to it.
- While the muffins are baking, prepare the glaze. In a small bowl, whisk together the powdered sugar, orange juice, and orange blossom water until you achieve a smooth glaze. Adjust the consistency by adding more juice or sugar if needed.
- Allow the muffins to cool in the tin for a few minutes, then transfer them to a wire rack.
- While the muffins are still warm, drizzle the glaze over the top of each muffin. You can use a spoon or a small piping bag for more precise drizzling.
- Let the muffins cool completely to allow the glaze to set before serving.
- Enjoy your homemade orange blossom muffins! They are perfect for breakfast, brunch, or as a sweet treat any time of the day.