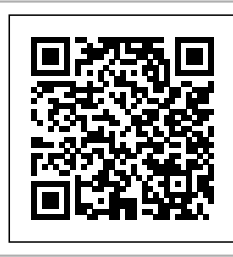


Strawberry Orange Muffins



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Recipe by: Laura Vitale

Makes 12

Prep Time: minutes

Cook Time: minutes

Ingredients

__ 1 ½ cups of All Purpose Flour
__ ½ cup of Unsalted Butter, at room
Temperature
__ 1 tsp of Baking Powder
__ ¼ tsp of Salt
__ ¾ cup of Strawberries, roughly chopped
for the batter
__ Zest and Juice of 1 Orange
__ 1 cup of Granulated Sugar
__ 2 Eggs
__ 1 cup of Fresh Strawberries, chopped in
little pieces

1) Preheat your oven to 350 degrees, line a 12 piece muffin tin with liners and set aside.

2) In a small bowl, mix together the flour, baking powder and salt, set aside.

3) Using a blender or an emersion blender, puree the one cup of the strawberries, pass it through a sieve and set aside.

4) In a small bowl, toss together the remaining 1 cup of chopped strawberries with about ¼ cup of the flour mixture, set those aside as well.

5) In a large bowl, cream together the butter, sugar and eggs, add the orange zest and juice and the strawberry puree. Whisk it all together to combine well.

6) Add in the flour mixture and mix it just enough to incorporate everything together but making sure to not over mix.

7) Fold in the chopped strawberry and flour mixture.

8) Using a large ice cream scoop, fill the muffin tin.

9) Bake them for 20 to 22 minutes or until a toothpick comes out clean when inserted in the center.

10) Let them cool completely!

