

EAST NORTH EAST BAKE-OFF

CHOCOLATE ORANGE MUFFINS



INGREDIENTS

200g self-raising flour

100g caster sugar

1 egg

75ml sunflower oil

150ml milk

1tsp orange extract

Orange segments

Buttercream

METHOD

Step 1. Heat the oven to 150C and line a muffin tray with 7 paper cases. Sift the flour and sugar into a large bowl.



Step 2. Give it a good stir



Step 3. In a large jug mix the egg with the milk.



Step 4. Add the sunflower oil to the jug



Step 5. Add the orange essence to the jug.



Step 6. Pour the wet ingredients into the dry ingredients.



Step 7. Give it a good mix.



Step 8. Bake for 15-20 mins, allow to cool. Top with buttercream and add a chocolate segment.

