

Orange and Carrot Muffins

These zesty muffins will brighten up winter days, try them for breakfast, brunch, lunch or just a special little snack

Makes 12

Ingredients

75g butter, melted
2 [oranges](#), juiced and zested
1 [egg](#), beaten
100.0g carrots, peeled and grated
300.0g plain flour
2.0 tsp [baking powder](#)
100.0g caster sugar
½ tsp [cinnamon](#)

Method

1. Heat the oven to 190C/fan 170C/gas 5.
2. Line a 12-hole muffin tin with muffin cases.
3. Mix the dry ingredients together in a large bowl with a pinch of salt.
4. Whisk together the wet ingredients with the carrots then stir this into the dry ingredients, but don't overmix - it's better if it's a bit lumpy.
5. Spoon into the muffin tin and bake for 20-25 minutes until risen.