
Orange Muffins

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 18

1 cup butter or margarine

1 cup sugar

2 eggs

1 teaspoon baking soda

1 cup buttermilk

2 cups sifted flour

2 tablespoons grated orange rind

juice of two oranges

1 cup brown sugar

In a bowl, cream the butter and sugar. Add the eggs and beat well. Stir the baking soda into the buttermilk. Add alternately with the flour to the batter mixture. Stir in the orange rind.

Fill lined or greased muffin tins 2/3 full.

Bake at 400 degrees for 20 to 25 minutes.

In a bowl, mix the orange juice with the brown sugar. Pour over the hot muffins that have been poked with a fork.

Remove from the pan immediately.

Yield: 18 to 24 muffins

Breads, Muffins

Per Serving (excluding unknown items): 225 Calories; 11g Fat (43.5% calories from fat); 3g Protein; 30g Carbohydrate; trace Dietary Fiber; 52mg Cholesterol; 200mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 Fat; 1 1/2 Other Carbohydrates.