

Orange and Wattleseed Muffins

25 minutes - 10 minutes preparation + 15 minutes cooking

Ingredients:

- 2 cup self-raising flour
- 1/4 cup caster sugar
- 1 tbsp. roasted ground wattleseed
- 100g butter / margarine
- 1/2 cup orange marmalade
- 1 egg lightly beaten
- 1/2 cup milk
- 1 tbsp. icing sugar (for dusting)



Instructions:

1. pre-heat oven to 210°C
2. prepare a 12 hole muffin tin with patty pans
3. sift flour and sugar into a mixing bowl
4. add roasted wattleseed and stir
5. add butter and marmalade into a small pan and stir over low heat until marmalade becomes runny and butter is melted
6. make a hole in the centre of dry mix and add egg, milk, marmalade and butter mixture and stir until well combined
7. spoon mix into muffin tin and cook for 12-15 minutes or until golden brown
8. transfer cooked muffins to wire rack to cool and dust with icing sugar before serving