



Jaffa Marmalade Muffins

Makes

9

Time

25

Minutes

Level

SIMPLE

Kcal

206

per portion

You will need

- 1 x Jaffa Oranges
- 1 x Large Egg
- 9 x TSP Chunky Marmalade
- 1 x TSP Baking Powder
- ½ x TSP Bicarbonate of soda
- 1 x TBSP Sunflower Oil
- 175g x Plain Flour
- 175g x Light soft brown sugar
- 150g x Plain yogurt
- 25g x Porridge Oats (plus extra for sprinkling)

Our step-by-step guide

Step 1

Preheat the oven to gas mark 6/200°C (180°C in a fan oven).

Step 2

Combine the flour, oats, sugar, baking powder and bicarb in a bowl. Whisk the Jaffa orange zest and juice, oil, yogurt, and egg together with a fork, then lightly stir the 2 mixtures together until combined.

Step 3

Spoon 1 tbsp of the mixture into each muffin case, top with 1 tsp of marmalade, then cover with the remaining muffin mix and a sprinkling of oats.

Step 4

Bake for 15-20 mins until cooked through and golden, then leave to cool slightly.

Step 5

Enjoy!

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