

Fresh Clementine Muffins



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Muffins

- 1 package Yumee Yumee Muffins & Coffee Cakes mix
- 1/8 teaspoon ground cardamom
- 1 cup peeled, segmented, and chopped clementines or Mandarin oranges
- 2 eggs
- 1/2 cup butter, melted
- 3/4 cup peeled, segmented, and pureed clementines or Mandarin oranges
- 1 teaspoon vanilla extract
- 1/4 teaspoon orange extract

Topping

- 1/4 cup tapioca flour
- 1/4 cup granulated sugar
- 1 1/2 tablespoons butter, cold

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix and cardamom. Mix well. Add chopped clementines and toss to coat with dry ingredients. In a separate bowl, combine eggs, butter, pureed clementines, and extracts. Mix well. Add wet ingredients to dry mixture. Mix well. Fill prepared muffin cups 2/3 full with batter. Set aside.

In a small bowl, combine flour and sugar. Mix well. Cut butter into dry ingredients until mixture resembles fine crumbs. Sprinkle topping over muffins.

Bake at 350 degrees for 28 to 30 minutes, or until a toothpick inserted near the center comes out clean. Allow muffins to sit for 10 minutes. Remove muffins from pan and cool on a wire rack.

Makes about 16 to 18 muffins

Cook's Note: This recipe uses a total of about 6 peeled clementine oranges.

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