THE J.M. SMUCKER Co

Orange Marmalade Muffins

Prep Time	Cook Time	Serves	Difficulty
20 mins	20 mins	12	N/A

Ingredients

- **Muffins:**
- 1 3/4 cups (425 mL) **Robin Hood®** Original All Purpose Flour
- 1/3 cup (75 mL) granulated sugar
- 2 tsp (10 mL) baking powder
- 3/4 tsp (3 mL) salt
- 2 eggs
- 2/3 cup (150 mL) milk
- 1/2 cup (125 mL) **Smucker's®** Orange Marmalade Style Spread
- 1/3 cup (75 mL) butter, melted
- **Icing, optional:**
- 1/4 cup (50 mL) **Smucker's** Pure Orange Marmalade Style Spread
- 1 tbsp (15 mL) butter, softened
- 1 cup (250 mL) icing sugar

Directions

Step 2:

Preheat oven to 400°F (200°C). Grease muffin pan.

Step 3:

Combine flour, sugar, baking powder and salt.

Step 4:

In a large bowl beat eggs; add milk, marmalade and melted butter. Add dry ingredients. Stir quickly and lightly until just mixed. Fill greased muffin tins 2/3 full.

Step 5:

Bake in centre of preheated oven for 15 to 20 minutes. Cool in pan 5 minutes then remove from pan, cool completely.

Step 7:

Blend all ingredients in a small bowl until smooth. Frost muffins when cool.

Images

