

TANGELO MUFFIN

Equipment needed –

Measuring spoons, small knife, scissors, pastry brush, large bowl, measuring jug, muffin tins, food processor and wire rack.

Ingredients from the Garden –

- 4 tangelos, peeled
- 2 large eggs

Ingredients from the Pantry –

- 1 cup of sugar
- 1 cup of milk
- 14 tablespoons of unsalted butter, melted
- 3 cups of flour
- 2 teaspoons of baking powder
- 2 teaspoons of baking soda

What to do –

1. Preheat the oven to 180°C. Grease 2 muffin tins with oil spray.
2. Peel the tangelos and slice into eighths. Place in the food processor.
3. Measure out the sugar and add to the food processor.
4. Process until well blended and finely chopped.
5. Add in the eggs, melted butter and milk and process well.
6. In a large bowl measure out the flour, baking powder and baking soda.
7. Add the tangelo mixture and stir until just combined but DO NOT OVERMIX.
8. Divide the mixture amongst the muffin tins and bake in the oven for about 12-14 minutes or until a skewer inserted into the middle comes out clean.
9. Let rest in the pan for 5 minutes before transferring to a wire rack.

Serves –

- 24 students.