

Simply Skinny and Citrus Muffins

Serving Size: Makes 12 muffins

INGREDIENTS

Muffins:

- 1 $\frac{2}{3}$ cups all-purpose flour
- $\frac{2}{3}$ cup granulated sugar
- 2 tsp baking powder
- $\frac{1}{2}$ tsp salt
- $\frac{1}{3}$ cup melted coconut oil, or canola oil
- $\frac{2}{3}$ cup plain Greek yogurt
- $\frac{1}{3}$ cup 1% or 2% milk
- 1 large egg
- $\frac{1}{4}$ tsp LorAnn Oils Super-Strength Natural Orange Oil

Glaze:

- 1 cup powdered sugar
- $\frac{1}{8}$ tsp LorAnn Oils Super-Strength Natural Orange Oil
- 1 $\frac{1}{2}$ –2 Tbsp water



INSTRUCTIONS

1. Preheat oven to 350° F. Line 12 muffin tins with baking cups, or coat with nonstick cooking spray.
2. In a medium bowl, whisk together flour, sugar, baking powder, and salt. Set aside.
3. In a large bowl, whisk together melted coconut oil (or canola oil), Greek yogurt, milk, egg, and LorAnn Oils Natural Orange Oil.
4. Add dry ingredients, stirring until no streaks of flour remain.
5. Fill muffin cups, dividing batter equally.

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INSTRUCTIONS (Cont.)

6. Bake for 18–20 minutes, or until golden brown.
7. Let muffins cool in pan for 5 minutes before transferring to a rack.
8. To make the glaze, mix all ingredients in a small bowl until smooth, adding more water for desired consistency.
9. Drizzle glaze over muffins, or dip tops into glaze.

