

Orange muffins

Easy to prepare, stay fresh and moist for a long time, ideal for children's birthday parties (the muffins only develop their full potential on the second day).

· Level of difficulty: medium ·

Quantity

Ingredients for 48 muffins.

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450 g Sugar
120 g Soft butter
250 g Cream cheese
4 piece Eggs
2 tsp Grated zest of natural orange
4 tsp Fresh orange juice
360 g Flour
1 packg. Baking powder
1 pinch Salt
250 g Sour cream
Muffin tray and paper cups
For the frosting:
120 g Butter
80 g Cream cheese
1 tbsp Grated zest of natural orange
400 g Baking powder
4 tbsp Fresh orange juice

Preparation

Preheat the oven to 180 °C.

Mix the softened butter and cream cheese with an electric mixer until creamy, then beat with the

sugar until fluffy. Now fold one egg at a time into the sugar mixture.

Grate the orange zest and squeeze out the juice. Add both to the sugar-egg cream, as well as the sour cream.

Mix the flour, baking powder and salt together and finally stir into the batter mixture.

Place paper baking cups in the muffin tray and fill 3/4 full with batter. Bake the muffins for about 20-25 minutes, prick the centre with a fine wooden skewer, pull out, if no batter sticks to the skewer, the muffins are ready.

Remove from the tin and leave to cool on a cooling rack.

For the cream, gently melt the butter in a small saucepan and place in a medium bowl. Using an electric mixer, beat the cream cheese and butter together with the grated orange zest and juice until smooth.

Now gradually stir the icing sugar into the creamy butter. The icing should have the consistency of soft butter at the end. Spread or pipe the icing onto the muffins and decorate if desired.

The icing needs about 4-6 hours to form a firm sugar cream crust.

The muffins do not need to go into the fridge if they are eaten within 3-4 days.