

Fennel Orange Muffins

From – *Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce*

1 medium seedless orange, peeled
2 eggs
½ cup vegetable oil
¾ cup brown sugar
1 tsp vanilla
2 cups grated fennel bulbs
2 ¼ cups flour
1 ½ tsp baking powder
½ tsp salt

- Preheat oven to 350F.
- Oil muffin cups.
- Puree orange in blender, then combine with eggs, oil, sugar, vanilla and fennel in a bowl.
- Sift flour, baking powder and salt together.
- Gently fold dry ingredients into wet ingredients. Do not over mix.
- Spoon into muffin cups.
- Bake 20-25 minutes until golden brown.
- Makes 8-12 muffins.



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