STAY AT HOME

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BAKERY

RECIPES

Chocolate Chip Orange Muffins

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This delicious, charming muffin is one of our very first recipes, from way back when the bakery was on the alley behind our Nob Hill Double Rainbow/Flying Star. Its creator was a veteran baker from El Paso named Louie. Louie was not a pastry chef, but he had the sweet soul of an artist. He also was a traveling man who had troubles at home - he left and returned several times, but never stayed for long. We still make his recipes to this day.

Prep Time: 30 min.	Servings:12-14	A favorite flavor: Chocolate and Orange

Ingredients

- 9.5 oz vegetable oil

- 8.3 oz brown sugar

- 5.5 oz whole eggs (*about 4 - 5 large*)

- 1.25 tsp real vanilla extract

- 5 oz frozen orange juice concentrate (*DO NOT sub regular orange juice*)

- 1 tsp orange oil/extract (*you might need to adjust the next batch to taste*)

- 18 oz all purpose flour (*for GF, you can sub Bob's Red Mill Gluten Free Flour 1:1*)

- 1/2 teaspoon salt

- 1 level teaspoon baking Soda

- 5 oz buttermilk

- 5 oz good quality semi-sweet chocolate chips

- 1 can mandarin orange slices

- Coarse sugar (*to taste*)

Preparation

1. In a mixing bowl combine vegetable oil and brown sugar. Using a paddle, mix until smooth.
2. Add eggs, vanilla extract, frozen orange juice concentrate, and orange oil then mix until smooth.
3. In a separate bowl, combine flour, salt, and baking soda. Add ½ of the dry mixture into the wet ingredients and stir to combine.
4. Add ½ of the buttermilk to the mixing bowl and stir to combine. Add the remaining ½ of the dry mixture to the mixing bowl along with the rest of the buttermilk. Mix until smooth. *The batter will be somewhat soft and wet.*
5. Add chocolate chips and mix to incorporate.
6. Pour batter into well buttered and floured muffin tins, sprinkle with coarse sugar to taste, then bake at 375°F - just until a toothpick comes out clean.

(*To make these muffins a little fancier, place a canned mandarin orange slice on top of each muffin before or just after baking.*)