



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mutevazi Lezzetler® Turkish cooking recipes

Orange Muffins

Kağıtta Portakallı Kek



2 eggs
2 cup flour
1 orange
1 cup granulated sugar
10 tbsp vegetable oil
1 pack baking powder
1 tablespoonful sugar for orange
1 tablespoonful yogurt
24 paper muffin cups

- # Grate the rid of the orange before preparing the cake, peel the thick white inner skin and mash to get a puree.
- # Rest the grated orange rid and puree with 1 tablespoonful granulated sugar for 30 minutes.
- # Whisk the egg and 1 cup sugar until it reaches the consistency of cream.
- # Add vegetable oil, yogurt, flour, baking powder, and mix until it smoothens.
- # Finally add the rested orange rid and puree.
- # Place the paper muffin cups on the tray. Pour the mixture into the cups, but do not fill.
- # Cook in 347 F oven for 40 minutes.
- # Rest for a while and serve.

Note: If you don't have paper muffin cups, you can pour the mixture into a greased mould also.