

Orange and Poppyseed Muffins



 Serves: 24

 Prep Time: 30 min

 Difficulty: Medium

These muffins are a healthy take on the classic flavour combination of orange and poppyseed. With the addition of Weet-Bix, these are a great on-the-go breakfast option or lunchbox snack.



Ingredients

- 4 Weet-Bix™, finely crushed
- 1¼ cups wholemeal self raising flour
- 1 tablespoon poppy seeds
- Zest from 1 orange
- 1 cup orange juice
- 2 eggs
- ½ cup honey
- ¼ cup extra virgin olive oil

Method

1. Preheat oven to 180°C. Lightly coat a 24-hole muffin tin with cooking oil spray, or line with paper.
2. Combine Weet-Bix, flour, poppy seeds and orange zest in a large bowl and stir well.
3. In a jug, whisk together juice, eggs, honey and oil. Add juice mixture to bowl with dry ingredients and stir to just combine
4. Divide batter into prepared tin. Bake for 12 minutes or until muffin tops are golden and spring back when pressed, or when a toothpick inserted into the centre comes out clean.
5. Cool muffins in tin for 5 minutes, then turn out onto a rack to cool completely.

Tip: the batter will be thin when mixed but will thicken as the Weet-Bix absorbs the liquid. Don't add any additional flour or you will end up with tough muffins!