

# Orange & Chocolate Chip Muffins

*Submitted by J Godsmann*



## Ingredients:

- ½ cup butter
- 1 cup sugar
- Peel of 2 oranges, grated
- 2 large eggs
- ½ cup sour cream
- ½ cup fresh squeezed orange juice
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 2 cups Gluten-Free flour blend
- ½ cup chocolate chips (Mini)

\*Tip... A great way to use up mandarin oranges that are past their prime. Just throw 2 small oranges in blender, blend, remove any large pieces and substitute into recipe for orange juice and peel.

## Instructions:

1. Beat butter and sugar until creamy.
2. Add orange peel, eggs, sour cream and orange juice.
3. Mix all dry ingredients and fold lightly into batter.
4. Fill paper lined muffin tins.

Bake at 400° for 12-15 minutes.

These freeze well.

Wrap individually for a perfect snack for back to school lunches.