



Orange chocolate muffin

Ingredients:

- 1 cup of **Juana**® corn meal
- 1 cup of **Selecta**® all purpose flour
- ½ cup of sugar
- 1 tablespoon of baking powder
- 1 teaspoon of salt
- ¼ cup of vegetable oil
- 1/3 cup of milk
- 2 eggs
- 5.3 ounces of chocolate chips
- 1/3 cup of orange juice
- 1 teaspoon of vanilla extract
- zest of 1 orange

Preparation:

1. Preheat oven to 400°F.
2. Place paper liners in muffin baking tray.
3. In a large mixing bowl, whisk together the **Juana**® corn meal, **Selecta**® all-purpose flour, sugar, baking powder, and salt until thoroughly combined.
4. In a medium mixing bowl, whisk together the oil, milk, orange juice, eggs, and vanilla extract until well blended.
5. Pour the wet ingredients into the bowl with the dry ingredients. Mix gently with a spatula using short, soft strokes until combined. Do not overmix.
6. Carefully fold in the chocolate chips and orange zest into the batter.
7. Spoon the batter into the prepared muffin tray.
8. Bake for 16 to 18 minutes, or until a toothpick inserted into the center of the muffin comes out clean.
9. Remove muffins from the oven and let them cool for 10 minutes before serving.

Makes: 12 muffins