

Orange Spice Muffins

written by The Recipe Exchange | September 22, 2014

Ingredients

1/3 cup firmly packed brown sugar
1/4 cup butter or margarine, softened
1 egg, beaten
3/4 cup milk
1/2 cup orange juice
1 tablespoon grated orange peel
3 cups biscuit baking mix
1 (9-ounce) package NONE SUCH® Condensed Mincemeat, crumbled
Cinnamon and Sugar Topping (recipe follows)

Directions

Preheat oven to 375°F. In large bowl, beat sugar and butter until fluffy. Add egg, milk, orange juice, and orange rind; mix well. Stir in biscuit mix and NONE SUCH® only until moistened. DO NOT OVERMIX.

Fill greased or paper baking cup-lined muffin cups 3/4 full. Sprinkle Cinnamon and Sugar Topping evenly over muffins. Bake 18 to 22 minutes or until golden brown. Immediately turn out of pan. Serve warm.

*Cinnamom and Sugar Topping: In small bowl, mix together 2 tablespoons sugar and 2 teaspoons ground cinnamon.