

Mandarin Orange Muffins



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1 (15.25 ounce) can Mandarin oranges, drained and juice reserved
2 eggs
1/2 cup canola oil or 6 tablespoons butter, melted
1/2 cup reserved Mandarin orange juice
1 package Yumee Yumee Muffins & Coffee Cakes mix

Coarsely chop oranges, and set aside.

In a medium bowl, combine eggs, oil, and reserved orange juice. Mix well. In a large bowl, stir wet ingredients into Yumee Yumee Muffins & Coffee Cakes mix. Mix well. Gently fold in oranges. Fill prepared muffin cups 2/3 full.

Bake at 375 degrees for 18 minutes, or until a toothpick inserted near the center comes out clean. Allow muffins to sit for 10 minutes. Remove muffins from pan and cool on a wire rack.

Makes about 18 muffins