

## Orange & Cardamom Muffins



Servings:

**12 servings**

Prep Time:

**10 min**

Cook Time:

**20 min**

### Ingredients

- 1/2 cup **Sugar, Granulated**
- 2 each **Eggs**
- 1/2 cup **Butter**, melted, cooled
- 1/2 cup **Greek Yogurt, Plain**
- 1/4 cup **Orange Juice, Fresh**
- 1 tbsp **Orange Zest**, (1 orange)
- 1 tsp **Vanilla Extract**
- 2 cups **Flour**
- 2 tsp **Baking Powder**
- 1/2 tsp **Baking Soda**
- 1 tsp **Cardamom**
- 2 tbsp **Coarse Sugar**, (Sprinkle)

### Method of Preparation

#### Step 1

Preheat the oven to 350°F.

Line a muffin pan with liners or spray with pan release.

#### Step 2

In a large bowl whisk sugar, eggs, melted butter, Greek yogurt, orange juice, orange zest, and vanilla extract.

#### Step 3

Mix in flour, baking powder, baking soda, and cardamom.

#### Step 4

Evenly add the batter to each muffin tin.

Top with coarse sugar.

Bake for 17-20 minutes or until the center is set.

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