

Blood Orange Buttermilk Chocolate Chip Muffins

<http://unihomemaker.com/2013/03/20/blood-orange-buttermilk-chocolate-chip-muffins/>

Ingredients:

- 1/2 cup (1 stick) of unsalted butter, softened
- 3/4 cup of granulated sugar
- zest of 1 blood orange
- 1 egg
- 1 teaspoon of homemade vanilla extract
- juice of 1 blood orange (about 1/4 cup)
- 2 cups of all-purpose flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of salt
- 1 cup of buttermilk
- 1 cup of semi-sweet chocolate chips

Preparation:

Preheat the oven to 350 degrees F. Line baking cups in the muffin pan.

Using a stand mixer (or an electric mixer or mix by hand) cream butter, sugar and orange zest. Add egg, vanilla extract and orange juice. Beat until combined.

In a separate bowl mix together flour, baking powder, baking soda and salt. Add to the creamed mixture alternatively with buttermilk. Fold in chocolate chips.

Spoon batter into the lined muffin cups and bake for 20-23 minutes or until the tester/toothpick inserted into the center comes out clean.

Let the muffins cool for 5-7 minutes in the muffin pan before transferring them to the cooling rack.