**Fennel Orange Muffins**

From – *Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce*

1 medium seedless orange, peeled  
2 eggs  
½ cup vegetable oil  
¾ cup brown sugar  
1 tsp vanilla  
2 cups grated fennel bulbs  
2 ¼ cups flour  
1 ½ tsp baking powder  
½ tsp salt

- Preheat oven to 350F.  
- Oil muffin cups.  
- Puree orange in blender, then combine with eggs, oil, sugar, vanilla and fennel in a bowl.  
- Sift flour, baking powder and salt together.  
- Gently fold dry ingredients into wet ingredients. Do not over mix.  
- Spoon into muffin cups.  
- Bake 20-25 minutes until golden brown.  
- Makes 8-12 muffins.

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