

Spotty dotty orange and poppy seed muffin



Fresh, zesty and not too sweet, these little rascals are just right for a lazy weekend breakfast. Serve them warm with a mug of freshly brewed coffee, and if you're feeling extra-naughty, try them with a spoonful of crème fraîche and a dollop of orange curd on top.

Preheat the oven to 200°C/400°F/Gas 6. Grease or line a 12-hole muffin pan.

Combine the flour, baking powder, sugar and poppy seeds and sift into a large bowl.

In a separate bowl or jug, lightly beat together the egg, yogurt and milk to combine, then stir in the butter and orange juice and zest. Pour into the dry ingredients and stir together until just combined, then spoon big dollops of the mixture into the prepared muffin pan.

Bake for about 20 minutes until risen and golden. Leave to cool in the pan for a few minutes, then transfer to a wire rack to cool.

* Makes 12

300 g/10 oz/2 cups plain flour
1 tbsp baking powder
115 g/4 oz/½ cup caster sugar
2 tbsp poppy seeds
1 egg, beaten
100 ml/3½ fl oz/generous ⅓ cup plain yogurt
3 tbsp milk
50 g/1¾ oz butter, melted
grated zest and juice of 2 oranges