



Build Flavor – Use Fruit Jams or Spreads

Fig Filled Golden Corn Muffins

Surprise filling and topping is over the top in flavor

Fig Filling:

2/3 cup fine chopped walnuts

1/2 cup fig spread

1/4 teaspoon cinnamon

1 Tablespoon orange juice

Fresh Orange Corn Muffin:

1-1/4 cup all-purpose flour

1 cup orange corn flour

2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

2 eggs
6 Tablespoons light brown sugar
1 cup Greek unflavored yogurt
3 Tablespoons olive oil
1 teaspoon orange zest
1/3 cup fresh orange juice

Preheat oven to 400 degrees F. Grease 12 cups in muffin pan with baking spray or use nonstick or foil muffin liners

Prepare Fig Topping/Filling: In a small bowl, stir together walnuts, fig spread, cinnamon, and orange juice; set aside.

Combine Dry Ingredients: In a medium sized bowl, stir to combine all-purpose flour, corn flour, baking powder, baking soda, and salt. Set aside.

Prepare Muffin Batter: In a mixing bowl, mix eggs, brown sugar, yogurt, oil, and orange zest until well mixed; Stir dry ingredients and orange juice alternately into batter until smooth. Do not over mix the batter.

Place Batter in Muffin Cups: Spoon about 2 Tablespoons batter into each cup, filling about 1/3 full; spoon 1 teaspoon fig filling into center of each cup. Top remaining cups with batter, filling each to about 2/3 to 3/4 full. Place 1 teaspoon fig topping in center of the top on each muffin cup.

Bake Muffins: Bake in preheated 400-degree F oven for 15 to 18 minutes or light brown and tests done with a toothpick. Let rest about 5 minutes. Remove to cooling rack. Yield: 12 muffins

Cook's Note: I used Divina (Greek) fig spread and Professor Torbert's Orange Corn Flour for this recipe. If you use only 2 Tablespoons oil, the muffin texture will be airy and more bread-like, while 3 Tablespoons oil will create a thicker more cake-like texture.

About the Recipe: Fig Filled Corn Muffins combine savory and sweet, so they are perfect for the morning breakfast, tea, or anytime you want a snack. The wholesome corn muffins, flavored with fresh orange juice, will delight you with two surprises, a fig walnut filling and an attractive fig glazed topping. They are quick and easy to make for a "Good Morning" start.

Information about Using Muffin Liners and Pans: If you use muffin liners, make sure they are non-stick as some paper liners will adhere to the muffins. I made several batches and tried different kinds of liners or pans. I used Bakers Joy Baking Spray to grease the pans, foil liners, non-stick liners, and silicone pans. The silicone pans created a very thick crust and were easy to remove the muffins, but we preferred a lighter crust, which was made using foil or non-stick liners.