**Mantecadas**

**Makes 6**

**Ingredients**

125 grams of All Purpose flour

1 teaspoon baking powder

1 teaspoon instant yeast

¼ tsp. of salt

2 large eggs

125 grams of sugar

½ cup milk

½ cup vegetable oil

1 tsp vanilla

1 tsp orange zest *optional*

**Directions**

Preheat oven to 425. Place 6 muffin paper liners in muffin pan.

Sift together flour, baking powder and yeast in one medium size bowl, and set aside. Place eggs and sugar in a large bowl and whisk on low speed until sugar has dissolved. *(Do NOT whip the mixture, just mix – whipping causes these muffins to become flat when baking).*

Add milk, vanilla, and orange zest to the egg mixture and mix.

Incorporate the oil in a gentle stream and whisk again to form a homogenous mixture.

Slowly stir in the dry ingredients plus the pinch of salt, mixing gently until you have a very uniform batter. Do not over mix. Pour the batter into a 2 cup liquid measuring cup and let the batter rest for 15 minutes. *(If there are any lumps whatsoever, run the batter through a fine mesh sieve and push the lumps through the mesh – lumps could, again, cause flat muffins).*

With the help of a pitcher or a ladle, pour the batter into the already prepared muffin pan. Fill it up just a little bit bellow the edge.

Carefully place in the preheated oven and bake for 10 minutes, then lower the oven to 375 and continue to bake for 7-10 minutes. Remove from oven and cool for about 5 minutes on a cooling rack. They keep well for 2 to 3 days when stored in an airtight container.

Recipe adapted from https://www.mexicoinmykitchen.com/mantecadas-recipe-mexican-muffins-receta/