

# Orange-Ginger Muffins (Vegan)

Play Time Yoga

---

## Dough

1 ½ cup	wholemeal flour
½ cup	white flour
1 cup	chopped walnuts
6 tablespoons	brown sugar
1 heap tsp.	baking soda
1 tsp.	dry ginger (or more for more spicy muffins)
½ cup	your favorite baking oil
2 tsp.	apple vinegar
1 cup	fresh orange juice

Combine all dry ingredients; Whisk oil with apple vinegar, add to dry ingredients then add orange juice. Mix everything well and pour the batter into a cupcake tin. Bake in 350 F for about 25 minutes.

## Icing

½ cup powdered brown sugar  
1 Tbsp. of rose water  
Almond flakes

Pour a little bit of icing on your muffins and decorate with almond flakes. Enjoy!