

Orange cupcakes

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- ☐ 250g butter, softened
- ☐ 250g caster sugar
- ☐ 4 eggs
- ☐ 250g self-raising flour
- ☐ zest of an orange
- ☐ 100ml fresh squeezed orange juice
- ☐ icing sugar, to sprinkle before serving

Equipment:

- ☐ metric measuring scales, cups and spoons
- ☐ kitchen mixer
- ☐ citrus juicer
- ☐ microplane, for zesting
- ☐ Muffin trays
- ☐ Muffin cases
- ☐ skewer
- ☐ wire rack

Method:

1. Preheat oven to 170C.
2. Prepare muffin trays with muffin cases.
3. Use the Kitchen Mixer to cream the butter and sugar until pale and thick. This will take a while.
4. Add eggs one at a time, beating well after each one.
5. Add self-raising flour and zest and mix well to combine.
6. Slowly add the orange juice until all is incorporated.
7. Use tablespoons to gently transfer mixture into muffin trays.
Only fill the muffins cases $\frac{3}{4}$ way, allowing room to rise.
8. Bake cupcakes for 15 minutes. Test with a skewer.
9. Allow cupcakes to cool in tin for 5 minutes then remove from tin and cool on a wire rack.
10. Serve sprinkled with icing sugar.