

Orange Drizzle Cupcakes

Makes: 42 approx.

INGREDIENTS:

- 675g self-raising flour
- 375g butter, softened
- 375g caster sugar
- 3 eggs
- 3-4 oranges (300ml juice)

Topping

- 200g caster sugar
- 150ml orange juice

METHOD:

1. Preheat oven to 180°C
2. Line muffin tins with paper cases
3. Zest the rind of three oranges on the fine holes of the grater. Set aside 3 teaspoons of zest in a small bowl
4. Cut the oranges in half and using the citrus juicer squeeze 300ml of orange juice. Set aside
5. Crack 3 whole eggs into a small bowl. Separate the yolks from 6 eggs and add these to the whole eggs. Set the whites aside for use later
6. Sift the flour into the large bowl of the mixer. Add the butter, sugar, orange zest, eggs and orange juice
7. Attach the whisk to the mixer and cream till pale yellow and fluffy and the ingredients are fully combined.
8. Spoon the mixture evenly into the paper cases. Bake for 15-20 minutes or until golden and firm to the touch. A skewer inserted into the centre of a cupcake should come out clean.
9. Remove cupcakes from the tin while still hot and place on a wire rack.

Making the topping:

1. Cut 2 oranges in half and squeeze. Measure 150ml strained juice into a jug and add 200g caster sugar.
2. Stir to make a sugary slurry. There's no need to dissolve the sugar.
3. Spoon topping evenly over the top of the hot cakes.
4. The juice will sink into the cakes and the sugar will form a crunchy topping when cool.