



Mandarin Upside-Down Cakelets

SERVES:12

INGREDIENTS:

- 5 tangerines
- 1/3 cup butter
- 1 cup sugar
- 3 Tbsp mandarin juice
- 1 1/3 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1 Tbsp mandarin zest
- 2 large eggs
- 1/2 tsp vanilla extract
- 1/4 cup buttermilk
- Confectioners' sugar



METHOD:

1. Preheat oven to 180°C.
2. Boil a pot of water and place mandarin slices in the boiling water for about 1-2 minutes. Remove carefully and place the slices in a single layer on paper towels.
3. Add a cube of butter (2Tbsp) to each muffin cup in a 12 cup muffin tray.
4. Divide 1/4 cup of sugar evenly between all 12 muffin cups and place the muffin tray in the preheated oven. Cook for about 5 minutes until the butter and sugar are bubbling.
5. Remove the muffin tray from the oven. Place a mandarin slice carefully on top of the butter and sugar mixture in the bottom of each muffin cup. Divide 2 tablespoons of the mandarin juice between the 12 muffin cups.
6. Combine the flour, salt and baking powder in a large mixing bowl.
7. Beat the remaining butter, sugar, and mandarin zest with a stand mixer until fluffy and light.
8. Beat in the eggs, one at a time. Ensure each egg is fully incorporated before adding the next one.
9. Add vanilla extract, and the remaining mandarin juice. Mix well.
10. Alternate adding the flour mixture and buttermilk to the bowl until all ingredients are fully combined.
11. Divide the batter between the individual muffin cups and bake for 20-25 minutes until puffy and golden brown.
12. Slide a knife around the edges of the muffins in the muffin tray to loosen them. Invert the tray so the caramelized mandarin is on top of the muffins.
13. Using a large spoon, mask the mandarin slice and dust the edges of the muffins with confectioners' sugar. Serve.