

**BLOOD ORANGE AND CRANBERRY MINI-CAKES**

*(adpated from several sources)*

for the mini-cakes:

130g all-purpose flour  
1 tsp baking powder  
1/4 tsp salt  
57g butter, softened (4 tablespoons)  
100g granulated sugar  
1 egg  
1 Tablespoon blood orange zest  
1/2 cup milk  
1/3 cup dried cranberries, cut in pieces

for the icing:

120g powdered sugar  
2 Tablespoons blood orange juice  
sprinkles  
food gel color (optional)

Heat oven to 325F.

Mix flour, baking powder and salt in a medium bowl. Reserve.

Cream the butter with sugar in a KitchenAid type mixer. Add egg and zest. Add 1/3 flour mixture, half of the milk, 1/3 flour, the rest of the milk, and end with the final third of the flour. Mix well to incorporate. Fold the cranberries, add batter to mini-cake pan, bake for about 13 minutes, until toothpick comes out clean.

Cool for minutes in pan, and invert on a rack. Make the icing by whisking all ingredients, if you want stronger color, add a tiny drop of pink food gel. Cover cooled cakes with icing, add sprinkles while still wet.