

ORANGE CUPCAKES

(adapted from several sources)

for the buttercream use [this recipe](#) (scaled down to 150g butter)

120g all-purpose flour

150g granulated sugar + zest of 1 orange

40g butter, unsalted, removed from the fridge for 30 minutes

1 large egg

120mL milk

1 + 1/2 tsp baking powder

1/2 tsp vanilla paste or extract

1/2 tsp orange emulsion (I use LorAnn)

1/4 tsp salt

Heat the oven to 350F and line a cupcake pan with paper baking cups. Recipe makes 9 to 10 cupcakes.

Rub the sugar with the orange zest and let it sit for a few minutes.

Put the flour, baking powder, sugar/orange, salt and butter cut in small pieces in the bowl of a KitchenAid type mixer fitted with the paddle attachment. Mix on medium-low until the butter is in very small pieces, almost like sand.

Whisk the egg with the milk, vanilla, and orange emulsion, add slowly to the mixer running in low-speed. Once it is almost smooth, increase the speed to high for a couple of minutes, scraping the bottom of the bowl once.

Stop the mixer and make sure the batter is fully smooth, mixing by hand with a spatula. Add batter to the 9 cupcakes, filling half-way full only.

Bake for 15 to 18 minutes, until a toothpick comes out clean when inserted in the center.

Leave cool completely before decorating.