



ORANGE + PASSION FRUIT CUPCAKES w PASSION FRUIT ICING

Season: Autumn - Winter
From the garden: Oranges, passion fruit
Type: *snack / dessert*
Difficulty: *easy,*
Serves: *30 mini muffins*
Source: *Adapted from the cake recipe of the same name:*
www.foodtolove.co.nz

Equipment

Cupcake or muffin trays
small, sharp knife or vegetable peeler
chopping board
chef's knife
food processor / blender
tablespoons
measuring cups
mixing spoon
large microwave-proof bowl
medium bowl
electric mixer
spatula
wire rack
non-stick cooking spray

Ingredients - cupcakes

- * 1 orange
- * 6 passion fruit (to make approx ¼ c pulp)
- * 185g butter
- * 1c caster sugar
- * 4 Bantam eggs (or 2 regular eggs)
- * 2 ½ c self-raising flour
- * ¼ c milk

Ingredients - icing

- * 1 ½ c icing sugar
- * 10g butter
- * 2 passion fruit (to make approx 4 tbsp pulp)

sifter

Method - cupcakes

1. Preheat oven to 170°C. Spray cupcake trays with non-stick cooking spray.
2. Using a knife or vegetable peeler, carefully remove the rind from the orange. Set aside.
3. Using a small, sharp knife, remove the white pith from orange; discard pith. Cut orange into quarters and discard seeds.
4. Blend or process the orange flesh along with the rind until you have a pulpy orange mixture.
5. Cut the passion fruit into halves and scoop out the pulp until you have approximately $\frac{1}{4}$ cup of pulp. Stir the pulp into the orange mixture and set it aside.
6. Chop the butter into chunks and place into a large microwave-proof bowl. Soften the butter in the microwave.
7. In the same bowl, beat the butter, sugar, eggs, sifted flour, milk and orange mixture with an electric mixer on low speed until combined. Increase speed to high and beat for about 2 more minutes or until paler in colour.
8. Spread mixture evenly into cupcake tray holes
9. Bake for about 15-20 minutes. Turn out onto a wire rack to cool.

Method - icing

1. Put the butter in a medium microwave-proof bowl. Soften it in the microwave.
2. Add remaining ingredients to the bowl with the butter and stir until mixture is smooth.
3. Drizzle icing over cooled cupcakes

