



# 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](http://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



