

Clementine cupcakes



Heat your oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.

- To make the cakes, add the margarine/butter and sugar into a large bowl. Beat together using an electric whisk or wooden spoon until soft and fluffy. Mix in the orange extract.
- Add in one egg, with a third of the flour at a time, scraping down the sides of the bowl as the mixture comes together.
- When the mixture is pale and fluffy, divide it equally between the 12 cupcake cases. Place the tray on the middle shelf in the oven and bake for 25 minutes until golden brown.
- When the cakes look ready, insert a skewer into the middle of one cake, making sure it comes out clean and dry. Remove from the oven and leave the cakes to cool completely on a wire rack.
- To make the icing, whisk the margarine/butter until soft, then add the icing sugar and milk. Whisk again till smooth.
- Decorate the cakes with the buttercream icing, using a piping bag if you wish to. Then add half an orange slice and a sprinkle of zest of top.

For the cakes

200g margarine/butter
200g caster sugar
200g self raising flour
3 medium eggs
1 teaspoon orange extract
(or 1 tbsp of juice from an orange)

For the icing

250g margarine/butter
500g icing sugar
2-3 tbsp of milk
Halved orange slices from an orange
Orange zest to sprinkle on top (optional)