

Vanilla Cupcakes with *Orange* Frosting

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MAKES 12

Vanilla Cupcakes with Orange Frosting

- 175g butter, well softened
- 175g caster sugar
- 3 medium eggs, beaten
- 1 tsp vanilla extract
- 175g self-raising flour

Orange frosting

- 100g butter, well softened
- 200g full fat soft cheese
- 200g icing sugar
- 1 well-scrubbed orange



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Circulaire function combines the fan and circulaire element allowing an even bake on any shelf of the oven. It also allows you to cook other dishes at the same time without any flavour transferring.



1. Preheat the oven to 170°C on the Circulaire setting. Line a 12 hole muffin tin with large cupcake cases.
2. To make the cupcake batter, beat the butter and sugar together with an electric whisk or wooden spoon until very light and fluffy.
3. Gradually add the eggs, a little at a time, beating well between each addition. Beat in the vanilla extract. Sift the flour over the top and fold in with a large metal spoon.
4. Divide the cake batter between the paper cases. Bake in the middle of the oven for 20 minutes until well risen and pale golden brown. Transfer to a wire rack and leave to cool.
5. To make the frosting, sift the icing sugar into a large bowl and add the butter and vanilla extract. Beat with an electric whisk or wooden spoon until smooth and creamy.
6. Finely grate half the orange zest and use a citrus zester to make thin stands of orange zest from the rest. Whisk in the soft cheese and finely grated orange zest until thoroughly combined.
7. Once the cakes are cool, pipe or swirl the frosting on top. Sprinkle a few strands of orange zest over the cakes and serve.

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