

## Vanilla & Orange Cupcakes

### Ingredients:

125grams butter (softened)

1 cup castor sugar

3 eggs

1 teaspoon vanilla extract

1 ½ cups self-raising flour (sifted)

½ cup milk

¼ cup orange zest

### Method:

- Pre-heat oven to 180 degrees
- Beat the butter and sugar together until pale and creamy (get your muscles ready, we will try doing this by hand with a whisk).
- Add eggs one at a time, beating for about a minute between each egg.
- Mix in milk then gently fold in your flour and orange zest.
- Line muffin trays with ½ orange peels. Evenly divide cupcake batter into each orange peel (fill no more than ½ way).
- Cook for 15-20 minutes.