

Chocolate Orange Cupcakes

Ingredients:

1 ½ cups plain flour

1 teaspoon (tsp) baking soda

1 teaspoon (tsp) baking powder

300gms brown sugar

150gms butter, melted

70gms cocoa powder

130mls vegetable oil

4 eggs

3 oranges, zested

1 cup orange juice (squeeze juice from zested oranges)

Method:

1. Preheat oven to 170degrees. Line 2 muffin trays with paper patty pans and set aside.
2. Sift flour, baking soda, baking powder into large bowl.
3. Sift cocoa powder into melted butter and mix well. Mix in oil, eggs, orange juice, brown sugar and zest.
4. Add wet ingredients into the dry ingredients and gently mix until just combined.
5. Evenly spoon mixture into your prepared muffin trays.
6. Cook for 20minutes. Serve onto 4 plates.