

orange cupcakes

{white swan cupcakes}

recipe: adapted from Mary Margaret McBride's
Encyclopedia of Cooking 1958, Volume 3

Yields about 18 cupcakes.

- 2 2/3 cups cake flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, room temperature
- 2 teaspoons grated orange rind
- 1 1/2 cups granulated sugar
- 2 eggs, room temperature
- 1/2 cup orange juice
- 1/2 cup evaporated milk

Preheat the oven to 350°F. Line muffin wells with muffin liners.

Sift together the flour, baking powder and salt into a large bowl. Set aside.

In the large bowl of your stand mixer, on medium speed, beat the butter and orange rind together until light (about 3 minutes). Add the sugar gradually and continue to beat until light and fluffy (3-5 minutes). Add the eggs, one at a time, mixing well after each addition.

Mix the orange juice and evaporated milk together (I like to use a large measuring cup). Set aside.

Add the 1/3 of the flour mixture to the butter mixture, and mix to combine. Add 1/2 of the orange juice mixture, mixing to combine. Add another third of the flour mixture, mixing to combine. Add the remainder of the orange juice mixture, again mixing to combine. Finally, add the last of the flour mixture, mixing until fully incorporated. Be sure to scrape down the sides and bottom of the bowl with each addition of ingredients.

Fill muffin wells 2/3 full and bake for about 13 - 16 minutes - until golden and a cake tester inserted into the centre of a cupcake comes out clean.