



TANGERINE CUPCAKES WITH LEMON CREAM CHEESE FROSTING

Servings: 12

INGREDIENTS:

200g	SCS Unsalted Butter (softened)
150g	Caster Sugar
3	Eggs
430g	Self-Raising Flour (sifted)
2	Chinese Dried Tangerines (seeds removed and coarsely)
1 tsp	Vanilla Essence
60ml	Milk

For the frosting

80g	SCS Unsalted Butter (softened)
100g	SCS Cream Cheese
200g	Icing Sugar (more as needed)
1 tsp	Vanilla Extract
1 tbs	Lemon Juice

Yellow colouring (as needed)

1. Preheat oven to 170°C.
2. Line a 12-hole muffin tray with cupcake liners.
3. Cream butter and caster sugar in a pastry mixer bowl until pale and fluffy. Add one egg at a time, beating well between each addition.
4. Fold sifted flour into butter and egg mixture. Add dried tangerines, vanilla extract and milk and mix well.
5. Divide cupcake mixture between the individual cupcake liners.
6. Bake cupcakes for 25 mins or once an inserted skewer comes out clean. Allow cupcakes to cool completely before frosting.

Frosting

1. Cream butter and cream cheese until smooth. Add icing sugar a few spoonfuls at a time. Tip in the vanilla extract, lemon juice and colouring and continue to beat until smooth. Add more icing sugar, if necessary, until the frosting holds its shape.
2. Fit a piping bag with the frosting tip of your choice. Fill only half of the bag each time and pipe your desired design on each cup cake.
3. Garnish each cupcake with extra almond flakes and dried tangerine before serving.