



Orange & Lemon Cupcakes

NIBBLEDISH CONTRIBUTOR

Ingredients

Cake

- 50g butter
- 100g caster sugar
- 2 eggs
- 100g self-raising flour
- 1 tbsp finely grated lemon rind
- 2 tbsp orange flower water
- 2 tbsp milk

Icing

- 100g icing sugar
- 1 tbsp orange juice
- 1/2 tbsp lemon juice
- drops of yellow or orange food coloring

Instructions

Make 12

- Mix butter with dry ingredients using electric mixer until smooth
 - Add orange water and milk and mix well
 - Bake at 200c for 16 mins
 - Wait until cool, slice top off if necessary
 - Mix the icing with drops of yellow or orange food coloring until you get the pastel
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shade that you like

- Spread and decorate your cakes