



# 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