



Chocolate and Orange Cupcakes

I just love the taste of orange and chocolate together. It's a sophisticated taste combination with a nice flavour kick. That's why these cupcakes make the perfect bite to eat and a sure show-stopper dessert!



Prep
10m



Cook
20m



Serves
12

Ingredients

- 230 g unsalted butter, softened
- 225 g caster sugar
- 230 g self-raising flour
- 4 eggs
- 1 tsp vanilla essence
- 1 pinch of salt
- 2 tsp of orange essence
- 110 g dark, chocolate chips
- 1 tbsp grated orange zest

For the icing:

- 50 g butter, softened
- 2 tbsp water
- 1 tbsp cocoa powder
- 1 1/2 cups icing sugar

Method

Preheat the oven to 175°C. Put 18 paper baking cases in muffin tins. (Do in two lots if you were using a standard muffin tin.)

Combine all the cupcake ingredients into a bowl, except the **chocolate chips**.

Beat with an electric whisk until smooth and pale, for about 2-3 minutes.

Stir in the chocolate chips with a wooden spoon.

Scoop a spoonful of mixture into each cupcake case.

Bake for at least 20 minutes. Then, remove the cupcakes and place on a rack to cool.

Icing

Note: Make sure the butter is soft so it will beat easier.

Combine all icing ingredients in a large bowl and beat for one minute.

Spoon the icing into a piping bag and pipe onto each cupcake.

Add a bit of orange zest to the top of each cupcake to give it a fresh finish.

Happy Baking!