**Ingredients**

1 large orange, zested and juiced  
125 grams butter, softened  
120 grams caster sugar  
225 grams self raising flour  
2 large eggs

**Method**

Preheat oven to 180C and line a 24 hole muffin tin with cupcake cases.

Place butter, eggs, sugar, flour, orange juice and orange zest into a food processor.

Process together for 2 to 3 minutes until smooth.

Spoon mixture into cup cake cases about two thirds full.

Bake in oven for approx 8 – 10 minutes or until golden.

Test with a metal skewer. The skewer should come out clean.

Remove from oven. Allow to cool for 5 minutes, then remove from tin and allow to cool on a wire rack to cool completely.

Once cooled place on a serving tray and sprinkle with icing sugar.

Makes approx 24-30 mini cupcakes or 12-15 standard cupcakes.

Note for home: These would be yummy with orange icing!