Sticky Mandarin Cakes

**Ingredients**

125 grams butter, softened

1 cup caster sugar

3 eggs

1 Tablespoon finely zested mandarin rind

1 ¼ cups plain flour

1 teaspoon baking powder

1/3 cup natural yoghurt

½ cup caster sugar, extra

¼ cup lemon juice

¼ cup mandarin juice (you will 1 large mandarin for this)

**Method**

Preheat oven to 160°C.

Line a muffin tray with patty pans.

Use an electric mixer to beat the butter and sugar together until pale and creamy.

Add eggs, one at a time, beating well between each addition.

Add mandarin rind, sifted flour, baking powder and yoghurt and stir to combine.

Spoon batter evenly among patty pans.

Bake for 15 to 20 minutes or until skewer inserted in the centre comes out clean. Turn in a wire rack to cool. While cakes are cooling syrup can be made.

Combine the extra sugar, lemon and mandarin juice in a saucepan over a low heat. Cook, stirring for 5 minutes or until sugar dissolves. Increase heat to high and bring to the boil. Remove from heat and set aside to cool slightly.

Once cakes are cool enough, peel of patty pans and place into individual bowls.

( Depending on class numbers they may need to be cut in halves.)

Pour a small amount of syrup over each cake. Dust with icing sugar. Serve.