



BOSCH
Invented for life



Orange Chocolate Cupcakes

Overview

Difficulty: Medium

Servings: 1-2

Preparation Time: 20 mins

Cooking Time: 30 mins

Ingredients

- 3 eggs
- 1 cup of unsalted butter
- $\frac{3}{4}$ cup of caster sugar
- $\frac{1}{2}$ cup of milk
- 2 cups of self raising flour
- $\frac{1}{2}$ cup of orange juice
- $\frac{1}{2}$ cup of orange peel
- $\frac{1}{4}$ cup of cocoa powder
- White chocolate silver topping (optional)

Methods

1. Preheat oven to 160°C.
2. Line 12 cupcake cases/cups with parchment paper.
3. In a bowl, lightly beat eggs, add butter and sugar, then mix until light with the Bosch kitchen machine at speed 4 for 10 minutes.
4. Add milk and flour, stir until combined. Beat for 2 minutes, until light and creamy.
5. Divide mixture into 2 bowls.
6. Add orange juice and peels to first bowl.
7. Add coca to second bowl.
8. Add the mixture into each cupcake paper and stir gently to get a marble effect.
9. Bake for 18-20 minutes until firm to touch. Allow to cool.