

# Winter Citrus Cupcakes

*Makes 12 cupcakes*

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## *Ingredients*

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- 225g butter, softened
- 225g castor sugar
- 1 teaspoon of vanilla essence
- 4 eggs
- 225g Self Raising Flour
- 2 tablespoons of lemon, lime, orange or mandarin zest

## *Method*

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1. Preheat oven to 180 °c
2. Line 1 x 12-hole muffin tray with patty pans
3. Mix the butter, sugar and vanilla in a bowl with a wooden spoon until pale and creamy
4. Add eggs to mixture one at a time and mix until well combined
5. Add flour to mixture and stir well
6. Add zest and stir again
7. Fill the muffin holes neatly with a spoon by dividing the mixture between the 12 holes - the cups should be no more than  $\frac{3}{4}$  full
8. Bake for 20 minutes or until golden
9. Remove from oven, cool for 10-15 minutes and dust lightly with icing sugar