

ORANGE GINGER CUPCAKES

Makes 12

For the cupcakes:

70 g candied ginger
1 small organic orange
150 g soft butter
120 g sugar
3 eggs (size M)
150 g flour
1 level tsp baking powder
70 g wholemeal rolled oats

For the frosting:

250 ml milk
1 pack real vanilla sugar
20 g vanilla custard mix (half a packet)
250 g butter
80 g icing sugar (sieved)
Opt. blue food colouring

Decoration:

1 tbsp silver sugar pearls
Chocolate Christmas trees or snowflakes
Biscuit cutter (Christmas tree)

Preparation:

1. Finely chop the candied ginger. Wash the orange, rub dry and finely grate the peel. Squeeze the orange and keep the juice.
2. Beat the very soft butter, 60 g sugar, orange peel and 3 egg yolks for approx. 3 min until fluffy.
3. Beat the egg whites with the remaining sugar until stiff.
4. Sieve the flour and baking powder into the butter mixture. Whisk in the egg white, rolled oats and orange juice.
5. Place paper cases into a muffin tin, fill a piping bag with the cake mixture, and distribute evenly between the paper cases.
6. Bake in a preheated oven (top and bottom heat 180 degrees/ fan-assisted 170 degrees) for approx. 25 minutes.
7. Remove the cupcakes from the tin while still warm, and leave to cool on a wire rack.
8. For the frosting, mix together 5 tbsp of milk, the vanilla sugar and the vanilla custard powder. Bring the milk to the boil, add the vanilla custard powder and boil for 1 minute. Pour the mixture into a bowl, dice 80 g of cold butter and stir into the hot mixture until melted. Cover with foil and leave to cool at room temperature.
9. Whisk the remaining soft butter and icing sugar until fluffy. Add the custard mixture one spoonful at a time. Add a little blue food colouring if desired. Pour the vanilla cream into a piping bag with a large star tip (or round tip) and add a large dollop of cream to each cupcake. Sprinkle the cream with silver pearls.

