

Advait's ORANGE MUFFINS:

INGREDIENTS:-

- 1 1/2 cup All Purpose Flour (APF)
- 1/2 cup Oil
- 1/2 cup Fresh Orange Juice (Fresh Juice is Prepared)
- 3/4 cup Powdered Sugar
- 1 1/2 tsp Baking Powder
- 1/2 tsp Baking Soda
- 2 tsp Orange Zest
- 1/2 cup Thick Curd/Yogurt

INSTRUCTIONS:-

- 1.Preheat the oven at 180C/350F.
- 2.Sieve APF, baking soda and baking powder together for a couple of times. You can also dry whisk them together. This step ensures they ingredients are mixed nicely and batter is fluffy.
- 3.Set your baking tray and You will need to grease the tray molds if not using sheets.
- 4.In a mixing bowl, whisk together sugar and curd until a creamy mixture is formed. Add to it fresh orange juice, orange zest and oil. Mix thoroughly.
- 5.Add the flour mixture in 2 batches and fold the mixtures until a smooth batter is formed.
- 6.Pour the batter up to 3/4 level. Tap the molds to even the batter and remove air.
Bake the muffins for 20-30 minutes or until the toothpick comes out clean.
- 7.Remove, from oven and muffins are ready! Wait for them to cool before you serve to eat 😊

For the cupcakes:

1. Preheat the oven to 350°F. Line a cupcake pan with 12 cupcake liners.
2. In the bowl of an electric mixer, mix together the cake flour, sugar, baking powder, baking soda, and salt on low speed with the paddle attachment for 1 minute.
3. Keeping the mixer on low speed, add the cubed butter and combine until the mixture resembles coarse sand (about 4 minutes).
4. In a separate bowl, whisk together the oil, eggs, buttermilk, and vanilla. With the mixer on low speed, gradually add the wet ingredients and mix just until combined.
5. Divide the batter between the pans and bake for about 30 minutes, or until a toothpick inserted into the center comes out clean.

For the frosting:

In a bowl, beat together the butter and sugar until light and fluffy, about 5 minutes. Mix in the vanilla and milk until combined.

Divide the frosting between three bowls and color one of each pink, yellow and teal. Scoop the frosting into a piping bag fitted with a star tip so that each color is in a different third of the piping bag.