



Orange and cardamom cakes with cream cheese icing

Makes 10

Fresh from the garden oranges, eggs

The grated orange zest gives a lovely flavour to these little cakes.

Equipment

scales	lemon juicer
metric measuring spoons and cups	bowls – 2 medium, 1 large
small saucepan	grater
pastry brush	whisk
10 cupcake cases (optional)	sieve or sifter
1 × 12-hole muffin tin	2 dessertspoons
scissors	skewer
chopping board	wire rack
large knife	spatula
food processor	serving plate

Ingredients

125 g butter	2 teaspoons ground cardamom
¾ cup castor (superfine) sugar	
2 large oranges	Cream cheese icing
2 eggs	60 g pure icing
125 g self-raising (self-rising) flour	(confectioners') sugar
	60 g cream cheese
	30 g butter

BOTTOM DRAWER

Interesting technique • testing with a skewer

Did you know? Cardamom is a much-loved spice in many countries, particularly India and the Arab world. It is used in both sweet and savoury dishes and can be found in curries, cakes, breads, rice dishes and in poached fruits.



What to do

* Preheat the oven to 190°C. If using cupcake cases, drop one into each of the holes in the muffin tin. Otherwise, weigh the butter, then melt 1 tablespoon in the small saucepan and use the pastry brush to grease the holes of the muffin tin.

* Set out the chopping board and knife. Cut the remainder of the butter into small cubes and place in the bowl of the food processor. Add the sugar and run the motor for 1 minute.

* Juice the oranges and place the juice in a medium bowl. Grate the zest from the oranges and add the zest to the bowl. Crack the eggs into the same bowl, then lightly whisk to combine. Sift the flour and ground cardamom into the second medium bowl.

* With the food processor running, and working quickly, add about one-third of the egg and juice mixture, then add about one-third of the sifted flour. Immediately add another one-third of the egg mixture and another one-third of the flour, then the remaining egg mixture and flour and process until smooth and creamy.

* Spoon the batter evenly into 10 holes of the greased muffin tin, filling each hole about two-thirds full. Bake for 15 minutes or until cooked. **To test the cakes, remove from the oven and insert a skewer.** If the skewer comes out clean, the cakes are done.

* While the cakes are cooking, make the icing. Wash and dry the bowl of the food processor and place the sieve over the top. Tip the icing sugar into the sieve and use a spoon to push the icing sugar through. Cut the cream cheese into small cubes, then tip into the food processor, along with the butter, and process until smooth and creamy.



* **Remove the cakes from the oven.** Allow them to cool for 1 minute in the tin, then turn the tin upside-down and bang the bottom of the tray to release the cakes. Place right side up on the wire rack to cool completely. When the cakes are cool, use the spatula to spread a little icing on top of each cake and serve.