

Orange Cupcakes: www.easy-cake-recipes.com

- 2 cups all-purpose flour
- 1 1/2 cups sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- 3/4 cup butter or margarine, softened
- 3/4 cup whole milk
- 1 1/2 teaspoons vanilla extract
- 1 teaspoon grated fresh orange peel
- 3 large eggs

Preheat oven to 350 °F. Line twenty-four 2 1/2 inch muffin pan cups with fluted paper liners.

In a large bowl, with mixer at low speed, mix flour, sugar, baking powder, and salt until combined.

Add butter, milk, vanilla, grated orange peel and eggs and beat just until blended. Increase the speed to high and beat for 1-2 minutes more.

Spoon the batter into the muffin pan cups. Bake 20-25 minutes or until the cupcakes are golden and a toothpick inserted in the center comes out clean.

When the cupcakes are cool, prepare your choice of frosting. Our recommendation? Definitely Citrus Butter Cream Frosting!