Tangerine Cupcakes
by Anna Olson

Makes 18 cupcakes

These are such dainty, delicate cupcakes - perfect with the sophisticated addition of tangerine. A simple buttercream makes them even more heavenly.

Ingredients: Cupcakes

2 ¼ cups pastry flour
1 ½ cups sugar
1 tbsp baking powder
1 tsp fine salt
1/3 cup canola oil
¾ cup buttermilk
1 ½ tsp vanilla extract
1 tbsp freshly grated tangerine zest
¼ cup fresh tangerine juice
2 large eggs, separated

Ingredients: Icing

1/3 cup unsalted butter, room temperature
3 ½ cups icing sugar, sifted
1 tsp vanilla extract
1 tbsp freshly grated tangerine zest
1 to 2 tbsp fresh tangerine juice
3 tbsp orange sugar sprinkles

Method:

For cupcakes, preheat oven to 375 F and line muffin tins with paper cups.

Sift flour, 1 cup of the sugar, baking powder and salt into a large mixing bowl. Make a well in the centre of the flour mixture and add oil, buttermilk, vanilla and tangerine zest. Beat one minute with electric mixer. Add tangerine juice and egg yolks and beat another minute. In a separate bowl and using clean beaters, whip egg whites until foamy. Gradually pour in remaining ½ cup sugar and whip until whites hold a stiff peak. Fold whites gently into batter and spoon into muffin cups. Bake for 15 minutes or until cupcakes spring back when pressed. Allow to cool.

For icing, beat butter until fluffy. On low speed beat in icing sugar until smooth. Beat in vanilla, zest and tangerine juice. If icing is too thin, add a touch more icing sugar. Spread icing onto cupcakes, garnish with sprinkles and serve.

Notes:

If tangerines aren't in season, try another member of the family, like mandarins or clementines. All have that same perfect sweetness and relatively low acidity.

Cupcakes are still as popular as ever, and I am often asked to construct cupcake wedding cakes. Lovely and simple on their own, these cupcakes could be garnished with any adornment that coordinates with a shower or wedding.